

VERMONT RESTAURANT WEEK - 2019

Choice of Appetizer

VERMONT CHEDDAR SOUP

ACHIOTE ROASTED CAULIFLOWER
spiced walnuts, tofu, tamarind, Thai basil

VERMONT HERITAGE FARMS PORK BELLY
vegetable lo mein, sweet onion jam

HOUSE GREENS
herb vinaigrette

add warm Vermont Creamery goat
cheese or Great Hill blue cheese add 2

Choice of Entrée

HORSERADISH CRUSTED COD
crispy leeks, herb mashed potatoes,
balsamic shallot reduction

LEMON PEPPER BRINED STATLER CHICKEN
radishes, greens, asparagus,
green garlic agrodolce, asparagus emulsion

VEGETABLE TAGLIATELLE
peas, porcini, fava beans, radish greens, garlic
and leek cream, house-made ricotta cheese, fresh herbs

CRISP ROASTED DUCKLING (additional \$5)
currant, almond and grilled red onion
tabbouleh, spiced mango chutney

Choice of Dessert

WHITE CHOCOLATE MOUSSE CAKE

MAPLE CRÈME BRÛLÉE

PAVLOVA
balsamic macerated strawberries,
whipped cream, toasted walnuts, strawberry sauce

\$40/person
plus tax, beverage and gratuity

~ Menu is subject to change ~
