



Appetizers

Soup of the Day	7
Garden Salad with Sliced Mushrooms, Diced Tomatoes, Shallots and a Fresh Herb Vinaigrette	8
Warm Tea Smoked Wild Salmon with Crispy Risotto Bean Cake and Blood Orange Gastrique	13
Terrine of Golden Beets and Orange with Blue Cheese Mousse and Walnut Praline	11
Oyster Sampler: On the Half Shell with Champagne Mignonette Roasted with Creamed Spinach and Leeks	14
Goat Cheese, Roasted Red Pepper and Rosemary Muffin with Creamed Spinach and Fresh Asparagus	11
House Pate with Pickled Green Beans, Dijon Mustard and Toasted Batard from Allechante Bakery	12
Vol-au-vent of Escargots with a Garlic-Herb Cream	12

Main Courses

Crab and Leek Agnolotti with Artichoke and Roasted Red Pepper Coulis	27
Crisp Skinned Chicken Breast with Roasted Brussel Sprouts and Bacon Sweet Potato Hash	26
Rabbit Three Ways – Braised Leg, Pan Seared Loin and Rabbit Pancetta with Sweet Potato Spaetzle, Sautéed Apples and Green Beans	33
Pan-Seared Beef Ribeye with Caramelized Onion Roesti, Madeira Jus, Today's Garden Fresh Vegetable and Boucher Blue Cheese Butter	38
Potato Wrapped Atlantic Cod with Black Truffle, Sautéed Spinach and Lobster Cream	27
Whole Roasted Sea Bass with a French Green Lentil Stew and Garlic Rainbow Chard	29
Carnaroli Risotto with Butternut Squash, Pear, Watercress and Hazelnuts	24

**We utilize local products wherever possible. Our local purveyors include:
Killdeer Farm, Pete's Greens, PT Farm, Thistle Hill Farm, Twig Farm,
Champlain Farms, Cedar Circle Farm, Jasper Hill Farm, Vermont Bunny Pen,
Vermont Butter and Cheese, North Country Smokehouse, Cabot Dairy,
Shelburne Farm, Sugar Mountain Farm and Boucher Farm**

20% Gratuity will be added for Parties of 6 or more

The State of Vermont Requires that we inform our customers:
"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."