

The Garden Café and Gallery

Sample Menu

Beet Fennel Soup with Crème Fraiche

Crab Corn Bisque

Fresh Maine Crab Cakes

In a Mango Coulis

Southwestern Shrimp Cocktail

With home made Guacamole, cumin crisps and classic
Cocktail sauce

Vermont Mesclun Salad

Crispy Mesclun Mix tossed with our home made maple mustard
Vinaigrette with cranberries, almonds and smoked cheddar cheese slices

Rainbow Chard Chiffonade Salad

Shaved fennel, roasted pecans and Goat Cheese fritter all tossed
In our house made Raspberry Vinaigrette

Pan Seared Diver Scallops

Over whipped potatoes with corn relish and a bacon sprinkle.
Set in a corn lemongrass broth with chive oil.

Tamarind Rubbed Roasted Rack of Lamb

With hand rolled couscous studded with apricots, figs and roasted pine nuts

Orange Ginger Duck Cassoulet

Slowly roasted on the bone with carrots, ginger, Serrano pepper,
Oranges, and celery. Deglazed with Grand Marnier and
Served over coconut rice

Miso Marinated Chilean Sea Bass

Grilled and served over fragrant Jasmine rice with Sesame Seaweed Salad

Filet of Beef Tenderloin au Poivre

Prepared to temperature with green peppercorns, flambéed and deglazed with Cognac

Desserts

Chocolate Palisades Cake

Peanut Butter Mousse Pie

Home Made Lemon Ginger Ice Cream topped with a Lace Cookie

Pistachio Crème Brulee

Strawberries Romanoff

Fresh Chevre with Cinnamon Stewed Black Cherries and Toasted Almonds

Appetizer Prices: 10. to 15. Entrees: 26. to 35 Desserts: 8. to 10.

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Brunch Menu

Soups of the Day 6.-10

Vermont Mesclun Salad 10.

Crispy Mesclun Mix tossed with our home made maple mustard Vinaigrette and topped with cranberries, almonds and smoked cheddar cheese slices

Eggs Benedict 16.

Over cheese semolina toast rounds and prosciutto and topped with our house made Hollandaise Sauce

Soft Scrambled Eggs with Lobster 21.

Over home made potato pancakes
And topped with crème fraiche and fresh garden chives

Baked Goat Cheese Souffle Salad 14.

Over arrugula with orange supremes,
Roasted walnuts and a wild honey orange vinaigrette

Omelette of the Day 16.

Three organic whipped eggs folded with fresh fillings and cheeses

Saute of Shimp Pedoro 16.

With slivered fennel, arrugula, sweet baby tomatoes and garlic
In white wine over fettuccini . Topped with freshly grated Romano Cheese

Fresh Maine Crab Cakes 15.

In a mango coulis and Brunoise sprinkle

Please consult you server for our special offerings of the day

Dessert Tray 8.-10.

Cappuccino 5.

Espresso 5.

Split plate charge 5. 20% gratuity added to parties of 6 or more