



Appetizers

Local Game Bird Confit, Garlic Crisps, Grape Gastrique

Apricot and Chorizo Stuffed Local Quail,
Apricot and Habanero Ketchup

Tea Smoked Salmon, Winter Greens, Miso and Blood Orange Vinaigrette

Wild Mushroom and Truffle Gnocchi, White Truffle Oil Drizzle

Butter Poached Maine Lobster Tail, Salsify Puree, Fried Salsify

Soup or Salad

Windham Hill Salad with Winter Greens, Roasted Walnuts, Polenta Croutons, Shaved Parmesan, Truffle Vinaigrette

Baby Spinach Salad, Roasted Beets, Vermont Goat Cheese, Toasted Pistachios, Vermont Maple Balsamic Dressing

Potato and Roasted Garlic Soup, Herb Crouton

Main Courses

Pan Seared Duck Breast, Braised Red Cabbage, Sweet Potato Puree, Raspberry-Chambord Pan Sauce

Vol-au-Vent de Fruits de Mer with Lobster, Shrimp and Scallops,
Grilled Asparagus, Newburg Sauce

Braised Lamb Shank, Garlic Mashed Potatoes, Broccoli Raab, Gremolata

Herb Crusted Steel Head Salmon, Spaghetti Zucchini Squash,
Pecan Risotto, Fines Herbs Beurre Blanc

Butternut Squash and Apple Ravioli, Calvados Cider Sauce,
Sweet Potato Straws

Maine Crabmeat Crusted Filet Mignon, Lyonnaise Potatoes, Caramelized Baby Carrots, Sauce Bernaise

Four Course Dinner, Sixty Eight Dollars per Person

