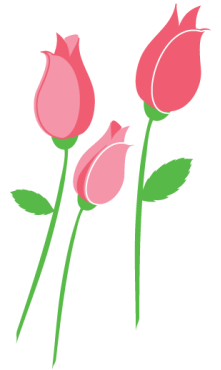




EASTER DINNER 2010

ELEGANT FARM-FRESH FIVE COURSE DINNER



Amuse Bouche

Tomato and Smoked Mozzarella Tart

Appetizers

Cream of Garlic Soup a garlic lover's delight

Minestrone Soup with spring vegetables and white beans

Cured Wild Salmon Gravlox served on potato pancake with crème fraîche

Country Pate thinly sliced with capers, red onions, homemade pickles; maple mustard

Salad

Spring Salad with grapefruit sections, asparagus, marinated artichokes; citrus vinaigrette

Entrees

Beef Tenderloin

Boyden Farm; grilled and served on braise of wild mushroom and artichoke; topped with Béarnaise sauce 43.00

Lamb Ragout

Shuttleworth Farms, simmered with tomato, lemon and black olives; served with home made pappardelle 35.00

Spring Gnocchi

Our own ricotta gnocchi tossed in garlic herb butter with peas, artichokes, wild mushrooms, and spinach 32.25

Wild Salmon

Cedar planked, oven roasted; served on sautéed arugula with maple mustard sauce 40.50

Lobster Risotto

Creamy tomato risotto with lobster, celery and asparagus; finished with mascarpone and crispy garlic 45.00

Duck Three Ways

Brome Lake duck breast, confit wing and sausage with tangy orange sauce; mashed potatoes and local vegetables 38.00

Desserts

Served with freshly ground Vermont Coffee Co Coffee or Tea

Lemon Pound Cake with strawberry coulis and lemon curd

Artisan Cheese Board with pears & cranberry bread

Grapefruit Campari Sorbet ▪ Wilcox Farms Ice Cream

Bananas Foster flambéed bananas with rum, over vanilla ice cream

Linda's Crepe with chocolate mousse; strawberry puree, whipped cream and nuts