

*New England Farms*  
*Warm French Flavors*

Appetizers and Small Plates

Maine Lobster and Mango Cocktail  
 Garnished with Cilantro from the Garden.....13.00

Classic Escargot parsley-garlic butter and  
 browned panko crumbs.....10.00

Pommes Frites Lily and Izzy 's Favorite with  
 Garlic - Cumin Aioli..6.00

VT Goat Cheese Caramelized Onion Tart  
 Topped with kalamata olives, rosemary  
 with a roasted tomato puree.....10.00

Grilled Shrimp Cocktail Five Lime marinated shrimp  
 homemade cocktail sauce ...12.00

PEI Mussels of the Day ... MKT

Spiced Lamb Meatballs with bacon roasted  
 Brussel sprouts, Cumin aioli...11.00

Grilled Swordfish "kebab" with oregano  
 lemon and yogurt dressing.....12.00

TASTING BOARDS

Cheesmonger's Board  
 A Selection of Artisanal Cheeses with Pecan  
 Raisin Bread Crostini, Fig and Orange Jam  
 &  
 Seasonal Fruit pairing  
 15.00

Butcher's Board  
 Country Pate, Chicken & Apple Sausage  
 with Calvados, Prosciutto, Cornichons,  
 whole grain mustard,  
 16.00

Fishmongers Board  
 Scottish Smoked Salmon, Grilled Shrimp  
 Cocktail and Smoked Trout,  
 With capers and Lemon  
 Accompanying dips and sauces  
 19.00

Soups and Salads

Soup of the Day

Grilled Caesar Salad

Crisp Romaine hearts grilled lightly served with homemade dressing, Anchovy, Croutons  
 and Diced Butter Poached Pear...9.00

Local Micro Field Greens and Bing cherry Salad

Blue cheese, balsamic vinaigrette...8.00

House Specialties

Braised Coq au Vin Blanc

Chicken breast simmered with herbs, onions, shallots, sundried tomatoes and  
 fresh spring peas in a white wine garlic broth

24.00

Panko Crusted Atlantic Salmon

Finely ground panko crusted, roasted pistachio oil and topped with a strawberry  
 chutney

26.00

Roasted New Zealand Rack of Lamb

Herb crusted, Honey- Lavender reduction, truffle- fresh herb risotto

34.00

Chef Cut Black Angus Strip loin

Pan seared and finished in the oven with a Brandy peppercorn cream,  
 Garlic mashed potatoes and topped with aged blue cheese

32.00

Pan Seared King Scallops

Truffled-herb risotto and Barolo-port reduction

28.00

Lobster Risotto with a Lobster "Brunoise"

Shrimp, Saffron and Lobster folded in with creamy garlic Arborio rice topped with  
 Lobster, leeks, carrots and asparagus

30.00

Tables of 6 or more 20% gratuity  
 will be added

VT Department of Health asks us to remind you-  
 eating undercooked or raw foods may increase your  
 risk of food borne illnesses