



Vermont Valentines Day Dinner SINCE 1833

Appetizers for Two

Cupids Crab Cakes

twin crab cakes, basil aioli, celeriac slaw, lemon and baguette

Brie Mine

baked brie wrapped in puff pastry, with honey, apples, cherry chutney and baguette

Amour Greens

baby greens, cranberries, carrots, grapefruit, pistachios, and a Champagne vinaigrette

Homemade Fresh Bread

a basket of Homemade Honey Oat Rolls served with maple butter

Entrées

Pan Roasted Chicken Breast

Statler chicken breast, Cheddar cheese, herb crumbs, poached cranberries, VT maple cider sauce, butter whipped potatoes and asparagus

Pan Seared Atlantic Cod

lobster cognac sauce, basil, butter-whipped potatoes and asparagus

Filet Mignon

Béarnese sauce, butter whipped potatoes and asparagus

Butternut Squash Ravioli

with a garlic sage ginger brown butter, Parmesan cheese and pepitas

Desserts

Chocolate Decadence Cake

chocolate ganache, strawberry sauce, fresh berries, whipped cream

Cherry Cheesecake

graham cracker crusted cheese cake, chocolate sauce, cherries, whipped cream

Maple Crème Brûlée

caramelized sugar crust, gingersnap, fresh berries



Prix fixe \$80.00 per person

Tax and service charge are not included. Menu subject to change

A 20% service charge will be added to your final food and beverage bill.
This service charge covers all staff involved in making your dinner celebration special.
If you prefer to determine your own service charge, please inform your server.