



Vermont Christmas Dinner SINCE 1833

Appetizers

Roasted Butternut Squash and Apple Soup
with sage crème fraîche and toasted pepitas

New England Seafood Bisque
with sherry cream and chives

House Cured Faroe Island Salmon
thin sliced Gravlax, frisée, grapefruit, dill and pumpnickel crisp

Christmas Salad
crisp romaine, baby spinach, pistachios, oranges, dried cherries, shaved carrots,
Vermont Feta cheese, Champagne vinaigrette

Homemade Fresh Bread
a basket of Homemade Honey Oat Rolls served with whipped Cabot
Creamery butter

Entrées

Slow Roasted Vermont Turkey Dinner
apple sausage stuffing, butter whipped potatoes, steamed peas, butternut squash purée,
Cape Cod cranberry sauce, sage gravy

Peppercorn Herb Roasted Strip Loin of Beef
red wine demi glace, béarnaise sauce, rosemary garlic fingerling potatoes, roasted
mushrooms, lemon dill green beans

Roast Rack of Lamb
dijon herb crusted lamb rack, roasted garlic rosemary sauce, balsamic mint reduction,
toasted quinoa pilaf, haricots verts

Pan Seared Atlantic Cod Filet
citrus-herb crusted, parmesan herb risotto, saffron-thyme sauce, steamed spinach, tomato marmalade

Roasted Acorn Squash
mushroom wild rice pilaf, dried cranberries, pumpkin seeds, wilted spinach,
roasted pepper coulis, roasted vegetable medley

Desserts

Chocolate Decadence Cake
chocolate ganache, blackberry sauce, fresh berries, whipped cream

Black Forest Cheesecake
chocolate crusted cheese cake, chocolate mousse, cherries, whipped cream

Maple Crème Brûlée
caramelized sugar crust, gingersnap, fresh berries

Prix fixe \$90.00 per person, \$45.00 children 12 & under.
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 Christmas celebration special.
If you prefer to determine your own service charge, please inform your server.

