Dinner Menu

Rustic Bread
Stone Milled Oat & Whole Grain Maple Bread
Vermont Butter and Cheese Cultured Butter

First Experience
Venison Tenderloin–Foie Gras Ravioli
Cocoa Rub, Grilled Carrot Mash,
Roasted Maitake Mushroom, Blood Orange Jus

Second Experience
Maine Lobster–Diver Scallop
Truffle Risotto, Sweet Corn Butter Sauce,
Micro Carrot Fern
Third Experience

Vermont Herdsman
Parish Hill Creamery
Whole Cows’ Milk, Aged 12 Month,
Style of Traditional Italian Asiago Grasso di Monte
Membrillo, Preston’s Pure Honey,
Salted Marcona Almonds
Red Barn Lavash

Fourth Experience

Kobe Beef Filet
& Vermont Raised Pheasant Breast
Roasted Fennel,
Caramelized Cauliflower Puree,
Truffle Potato Pavé, Roasted Shallot Confit,
Roasted Veal Marrow,
Balsamic Honey Gastrique, Natural Veal Jus

Fifth Experience

Salted Caramel Banana Bread Pudding
Espresso Syrup, Verona Chocolate Meringue,
White Truffle Ice Cream, Pistachio Praline

The Vermont Department of Health reminds you eating raw or undercooked foods is potentially dangerous to your health.