



Winter in New England January 11th

AMUSE

Maple Butternut Squash Bisque, Pepitas, Crispy Bacon, Chive Oil

SALAD

Baby Spinach, Crisp Vermont Apple, Local Chevre, Blueberries, Sunflower Seeds, Maple Balsamic Vinaigrette

FIELD

Braised Beef Short Rib, Parsnip Puree, Heirloom Carrot, Brussel Sprout, Red Wine Demi-Glace

OCEAN

Seared Salmon, Creamy Mushroom Risotto, Broccoli Florets, Pea Puree, Lemon-Parmesan Foam

PASTURE

Roast Pork, Apple-Cranberry Stuffing, Smashed Heirloom Potatoes, Braised Red Cabbage, Charred California Orange, Rosemary Pan-Jus

DESSERT

Personal Apple Pie, House Carmel Sauce, Vanilla Bean Ice Cream

Executive Chef ~ Ian Cronin

Sous Chef ~ Megan Duffy

We Thank You For Coming

We are proud to support the following farms and artisan food producers:

Vermont Butter & Cheese Company, Cabot Creamery, Harvest Market Bread Company, Vermont Smoke & Cure Sausages, Boucher Farms Cheese, Cobb Hill Creamery, Pete's Organic Greens, Mansfield Creamery, Mansfield Dairy, Winding Brook Farms Pork and Lamb, Grafton Village Creamery, Misty Knoll Farms Turkey and Chicken, Cold Hollow Cider Mill