



## Mediterranean Coast

January 25<sup>th</sup>

### SPAIN

Potato Croquettes, Fresh Parsley, Roasted Garlic Aioli

### MOROCCO

Quinoa, Carrot, Chickpea, Orange Segments, Golden Raisin, Beet Strips, Honey-Lemon Vinaigrette

### TURKEY

Grape Leaves, Jasmine Rice, Ground lamb, Peppers, Onion, Tomato, Eggplant, Lemon Slice

### ITALY

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

### FRANCE

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

### EGYPT

Filo Dough, Crushed Pistachio, Local Honey, 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