



VALENTINES DINNER

AMUSÉ

Butter-Poached Lobster, Sweet Corn, Hass Avocado, Napa Cabbage, Sweet and Spicy Chili Sauce

COURSE TWO

Baby Kale, Strawberry, Candied Pecan, Local Chevre, Raspberry-Balsamic Vinaigrette

COURSE THREE

Roast Misty Knoll Chicken, Hen of the Wood Mushrooms, Butter-Roasted Potatoes,
Lemon Chimichurri

COURSE FOUR

Seared Sea Scallops, Slab Bacon, Poached Yukon Gold Potatoes, Garlic-Sautéed Spinach, Parmesan Foam

COURSE FIVE

Braised Leg of Lamb, Salsify Root, Parsnip Pureé, Roasted Brussel Sprouts, Red Wine Demi-Glace

DESSERT

Chocolate Mousse, Angel Food Cake, Maple whipped Cream, Raspberry Coulis, Mint

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