



SUGAR SHACK MARCH 14TH

AMUSÉ

Puff Pastry, Vermont Brie, Orange-Cranberry Compote, Fresh Sage, Lavender Honey

COURSE TWO

Winter Greens Salad, Maple Pecans, Candied Goat Cheese, Dried Cherries, Maple Balsamic Vinaigrette

COURSE THREE

Buttermilk-Fried Misty Knoll Chicken, Mashed Potato Waffle, Baby Carrots, Maple Butter, Maple Demi-Glace

COURSE FOUR

Pistachio-Crusted Atlantic Halibut, Butternut Squash Puree, Haricot Verts, Beurre Blanc, Pea Tendrils

COURSE FIVE

Maple-Glazed Short Rib, Wild Mushroom Risotto, Ginger Carrot Pureé, Root Vegetable Chips

DESSERT

Maple Pecan and Date Pie, Maple Chantilly Cream, Local Vanilla 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