



France
March 28th

BORDEAUX

Fresh Crepe, Sautéed Chef's Mushroom, Boursin Cheese, Fresh Chives

LOIRE

Hard Boiled Egg, Red Bliss Potato, Cherry Tomato, Nicoise Olives, Haricot Vert, Shallot, Anchovies, Lemon Vinaigrette

COTES DU RHONE

Crispy Duck Confit, Roast Barley Risotto, Butternut Squash, Peas, Thyme Infused Honey

PROVENCE

Mussels, Shrimp, Halibut, Scallop, Aromatic Saffron Broth, Toasted Baguette

BURGUNDY

Grilled Beef Tenderloin, Asparagus Tips, Potatoes Au Gratin, Maple Demi-Glace

CHAMPAGNE

Maple Crème Brulee, Fresh Berries, 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