



A Fall Harvest October 19th

Warm Up

Roasted Sunshine Squash, Maple Butternut Bisque, Pepitas, Micro Flower

Garden

Baby Spinach, Dried Cranberry, Sunflower Seeds, Crisp Apple, Bailey Hazen Blue, Honey Lemon Vinaigrette

Pasture

Cider Glazed Pork Tenderloin, Candy Stripe Beet, Golden Beet, Red Beet, Sweet Potato, Sorrel, Maple Mustard Vinaigrette

Sea

Seared Faroe Island Salmon, Mushroom Risotto, Asparagus, Beet Puree, Grilled Lemon

Farm

Crispy Chicken Breast, Herb Roasted Fingerlings, Heirloom Carrot, Fresh Pea, Kale Puree

Cool Down

Pumpkin Crème Brulee, Maple Sugar, Candied Walnut, Fresh Berries

Executive Chef ~ Ian Cronin

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
Food and non-alcoholic beverage prices exclusive of the 9% Vermont Rooms and Meals tax and 1% Stowe tax.

