



## Spring Into Summer July 27<sup>th</sup>

### AMUSÈ

House Pickled Watermelon Radish, Honey Chevre, Blackberry Preserves, Herbed Crostini

### GARDEN

English Peas, Fava Beans, Sweet Corn, Shaved Green Asparagus, Cabot Clothbound, Lemon Poppy Seed Vinaigrette

### WOODS

Brioche Toast, Hen Of The Wood Mushroom, Quail Egg, Garlic Thyme Butter, Arugula

### PASTURE

Grilled Vermont Tenderloin, Garlic Mashed Potato, Heirloom Carrots, Asparagus Tips, Demi-Glace

### BY THE SEA

Seared Salmon, Sea Beans, Enoki Mushrooms, Heirloom Potatoes, Citrus Beurre-Blanc

### DESSERT

Fresh Macerated Berries, Lemon Angel Cake, House Whipped Cream, Fresh Mint

**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.*

