



Vermont Christmas Dinner SINCE 1833

Soups

Roasted Butternut Squash Soup

fresh squeezed cider, sage crème fraîche, toasted pepita seeds

Purée of Parsnip Soup

white truffle essences, clothbound cheddar cheese

Salads

Black Garlic Caesar Salad

parmesan cheese, poppy seed tuile

Mesclun Greens

shaved bosc pear, grilled fennel, crunchy faro, blood orange vinaigrette

Fresh Red Hen Bakery Rolls

served with whipped Cabot Creamery Butter

Entrées

Herb & Garlic Crusted Prime Rib

lyonnaise potatoes, asparagus, merlot jus

Seared Faroe Island Salmon

caramelized lemon beurre blanc, fennel tomato compote, roasted fingerling potatoes

Marinated Venison Loin

celery root rutabaga purée, charred broccolini, juniper, lingonberry sauce

Roasted Vermont Turkey Breast

apple sausage stuffing, rainbow carrots, English peas,
mashed potatoes, cranberry relish, sage gravy

Roasted Acorn Squash

red quinoa, sunflower seeds, apricots, baby arugula, roasted carrot ginger purée

Desserts

Chocolate Tuxedo Cake

ganache, macerated strawberries

Blood Orange Grand Marnier Cheesecake

candied pecans, citrus coulis

Prix fixe \$49.00 per person, \$24.50 children 12 & under

Tax and service charge are not included

An 18% service charge will be added to your final food and beverage bill.

This service charge covers all staff involved in making your Christmas celebration special.

If you prefer to determine your own service charge, please inform your server.