



Vermont Christmas Dinner SINCE 1833

Appetizers

Roasted Butternut Squash and Apple Soup

with sage crème fraîche and toasted pepitas | cup \$5.95 | bowl \$8.50

New England Seafood Bisque

with sherry cream and chives | cup \$7.95 | bowl \$9.95

House Cured Faroe Island Salmon

thin sliced Gravlox, frisée, grapefruit, dill and pumpernickel crisp | \$14.95

Coconut Shrimp

coconut tempura battered gulf shrimp, Thai sweet chilli dipping sauce | \$14.95

Christmas Salad

crisp romaine, spinach, pistachios, oranges, dried cherries, shaved carrots,
Vermont goat cheese, Champagne vinaigrette | \$8.95

Caesar Salad

Romaine lettuce, creamy parmesan dressing, garlic croutons, shaved Parmesan | \$8.95



Entrées



Slow Roasted Vermont Turkey Dinner

apple sausage stuffing, butter whipped potatoes, steamed peas, butternut squash purée,
New England cranberry sauce, sage gravy | \$27.95

Peppercorn Herb Roasted Strip Loin of Beef

red wine demi glace, béarnaise sauce, rosemary garlic fingerling potatoes, roasted
mushrooms, lemon dill green beans | \$36.95

Roast Rack of Lamb

dijon herb crusted lamb rack, roasted garlic rosemary sauce, balsamic mint reduction,
toasted quinoa pilaf, haricots verts | \$37.95

Pan Roasted Chicken Breast with Vermont Cheddar

natural Vermont Chicken Breast, Cabot sharp cheddar, herb crumbs, apple cider reduction,
butter whipped potatoes, lemon dill green beans | \$27.95

Pan Roasted Faroe Island Salmon

pumpkin seed herb crust, maple dijon glaze, wild rice pilaf and roasted Brussels sprouts | \$29.95

Pan Seared Atlantic Cod Filet

citrus-herb crusted, saffron-thyme sauce, tomato marmalade, steamed spinach,
roasted fingerling potatoes | \$30.95

Roasted Acorn Squash

mushroom wild rice pilaf, dried cranberries, pumpkin seeds, wilted spinach,
roasted pepper coulis, roasted vegetable medley | \$24.95

Desserts

Chocolate Decadence Cake

chocolate ganache, blackberry sauce, fresh berries, whipped cream | \$7.95

Black Forest Cheese Cake

chocolate crusted cheese cake, chocolate mousse, cherries, whipped cream | \$7.95

Maple Crème Brûlée

caramelized sugar crust, gingersnap, fresh berries | \$7.95



An 20% 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.