



Vermont Christmas Dinner SINCE 1833

Sample Menu

Appetizers

Roasted Butternut Squash and Apple Soup
with sage crème fraîche and toasted pepitas

New England Seafood Bisque
with sherry cream and chives

House Cured Faroe Island Salmon
thin sliced Gravlax, frisée, grapefruit, dill and pumpernickel crisp

Christmas Salad
crisp romaine, baby spinach, pistachios, oranges, dried cherries, shaved carrots,
Vermont Feta cheese, Champagne vinaigrette

Homemade Fresh Breads
a selection of freshly baked breads including homemade honey oatmeal,
Vermont cheddar-herb, pumpkin walnut and cranberry nut;
served with whipped Cabot Creamery butter





Entrées

Slow Roasted Vermont Turkey Dinner

apple sausage stuffing, butter whipped potatoes, steamed peas, butternut squash purée,
Cape Cod cranberry sauce, sage gravy

Peppercorn Herb Roasted Strip Loin of Beef

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

Roast Rack of Lamb

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

Pan Seared Atlantic Cod Filet

citrus-herb crusted, parmesan herb risotto, saffron-thyme sauce, steamed spinach, tomato marmalade

Roasted Acorn Squash

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

Desserts

Chocolate Decadence Cake

chocolate ganache, blackberry sauce, fresh berries, whipped cream

Black Forest Cheesecake

chocolate crusted cheese cake, chocolate mousse, cherries, whipped cream

Maple Crème Brûlée

caramelized sugar crust, gingersnap, fresh berries

Tax and service charge are not included

Menu subject to change

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.

