



Vermont Christmas Dinner SINCE 1833

Appetizers

Roasted Butternut Squash and Apple Soup

with sage crème fraîche and toasted pepitas

Maine Lobster Bisque

with sherry cream and chives

House Cured Faroe Island Salmon

thin sliced Gravlax, frisée, grapefruit, dill and pumpernickel crisp

Christmas Salad

crisp romaine, spinach, pistachios, oranges, dried cherries, shaved carrots,
Vermont goat 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,
New England 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,
butter whipped potatoes, haricots verts

Pan Roasted Atlantic Cod Filet

citrus-herb crusted, saffron-thyme sauce, tomato marmalade, steamed spinach, roasted fingerling potatoes

Roasted Acorn Squash

stuffed with a mushroom wild rice pilaf, roasted red pepper coulis and roasted vegetable medley

Desserts

Chocolate Decadence Cake

chocolate ganache, blackberry sauce, fresh berries, whipped cream

Black Forest Cheese Cake

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

Maple Crème Brûlée

caramelized sugar crust, gingersnap, fresh berries

Prix fixe \$65.00 per person, \$32.50 children 12 & under

Tax and service charge are not included

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.

