



HAPPY VALENTINE'S
2012

SMALL PLATES

Oyster Fry with Lemon and Chile
\$12

Red Lettuce Salad, Caesar Vinaigrette, Garlic Crostini
\$9

Roasted Red Beets, Vermont Goat Cheese, Mache and Marinated Fennel
\$9

Seared Rare Albacore Tuna, Avocado, Blood Orange, Roses
\$13

Tongue & Cheek Toast, Horseradish Cream, Mushrooms
\$15

Vermont Steak Tartare with Capers, Radishes and Crispy Potatoes
\$11

Sweetbread and Foie Gras Fricassee, Salsify and Mushrooms
\$16

Half Pint Summer Tomato Bisque, Lobster, Tarragon Cream
\$11

LARGE PLATES

Pan Seared Hake Fillet, Gold Beets, Meyer Lemon – Fennel Relish, Citrus Pan Sauce
\$24

Vermont Beef Tenderloin, Red Wine Onions, Gold Potatoes, Boucher Blue Cheese
\$37

Quail Stuffed with Confit Chicken, Mushroom – Red Wine Risotto
\$20

Grilled Swordfish, Nitty Gritty Polenta, Brussels Sprouts, Olive – Herb Drizzle
\$28

Plate of Pig – Smoked, Roasted, Braised, Mashed Potatoes, Bacon Kale
\$31

Ricotta Gnocchi, Lemony Tofu, Cauliflower, Pumpkin Seeds
\$22

Steak Frites, Marrow Bordelaise, Crispy Shallots, “Flowers”
\$31