



# VALENTINE'S 2016

ROMANTIC 5 COURSE PRICE-FIXED DINNER

> Optional Beverage Pairing 28.



## Amuse Bouche

Brie and Cranberry Crostini

## Appetizer

Oysters Rockefeller

Baked with spinach, garlic, Pernod, parsley

Buckwheat Blinis

Trio of mini buckwheat pancakes topped with Blackberry and goat cheese ▪ red pepper and cream cheese ▪ avocado-tomato and crème fraiche

Duck Cigar

Crispy duck confit spring roll; Thai chili sauce

Salmon 3 Ways

Smoked salmon ▪ salmon roe and sour cream cured salmon lollypop rolled with cream cheese

Aperitif: New Romantics

Sparkling rose, aperol, gin, lemon-honey syrup

## Soup ▪ Salad

Cream of Garlic Soup

Our signature soup; world famous

Coconut Curry

With sweet potato and red lentils

Winter Salad

Spinach and kale with mixed berries, fresh chèvre, candied walnuts; honey-lemon vinaigrette

Wine Pairing: White Wine

## Entree

Beef Tenderloin

Boyden Farm beef, grilled, sliced; sautéed mushrooms, porcini crème fraiche, garlic roasted potatoes 79.

Rack of Lamb

Rosemary-Parmesan crusted; spinach, red wine sauce, mashed potatoes 75.

Clam Pasta

Baby clams, roasted cherry tomatoes with spaghetti in white wine lemon butter sauce 65.

Eggplant Roulade

Eggplant rolled with ricotta, tofu, fresh herbs; baked with marinara sauce 62.

Tuna

Yellow fin tuna coriander crusted, grilled; roasted root vegetables, green rice 75.

Wine Pairing: White OR Red

## Dessert

Double Chocolate Cake

Mini cake with fresh berries, whipped cream

Rose Petal Crème Brulée

French-style custard infused with rose petals; burnt sugar topping

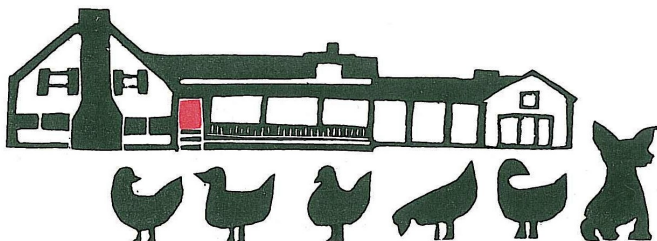
Be My Clementine

lu.lul! clementine ice cream, clementines spiced in syrup, orange Madeleine cookie

Red Velvet Trifle

Red velvet cake layered with raspberries, mascarpone, whipped cream

After-Dinner: La Lucca Prosecco



Pioneering Vermont's Local Food Movement since 1983 ▪ Slow Food Snail of Approval Designation