



CHRISTMAS EVE 2017

APPETIZERS

Rosemary Roasted Mixed Nuts • Marinated Olives
Broccoli Fritters with pickled pepper aioli
Shrimp Cocktail with cocktail sauce, lemon
Stuffed Mushrooms with pesto stuffing
Crab and Shrimp Empanadas chimichurri sauce
Quesadillas
caramelized onion, bacon, spinach, cheddar
black beans, corn, peppers, smoked gouda
Veggie Sesame Noodles in soy-sesame
Individual Vegetable Crudities with beet hummus
Vegetable Sushi
Artisan Cheese Board
chevre, smoked gouda, sharp cheddar, blue cheese;
with fruit, crostini, crackers

SOUPS

Cream of Garlic Soup
Wild Mushroom and Rice (vegan)

SALAD • ASSORTED BREADS

Fall Greens carrots, dried cranberries, blue cheese,
candied walnuts; garlic-maple vinaigrette
Assorted Dinner Rolls | Sourdough Baguette
Cranberry-Orange Bread with cinnamon glaze
Cheddar-Scallion Biscuits
With Vermont Butter • Our own Jam • Honey

MAINS & SIDES

Baked Ham maple-mustard glazed
Pot Roast Boyden Farm, with red wine gravy
Cranberry-Orange Relish
Lasagna with pesto, roasted tomato; marinara sauce
Salmon Faroe Island, honey-garlic glaze
Garlic Roasted Potatoes
Wild Rice Pilaf
Roasted Beets with balsamic and orange zest
Green Beans with garlic and Parmesan
Broccoli au gratin

DESSERT *Sampler of 3 mini seasonal specialties
Served plated, with Coffee or Tea*

Coconut Clusters
Decadent Dark Chocolate Cheesecake (vegan)
Cranberry Curd Tart

\$58 Adult • \$26 Child > plus tax & tip

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SNAIL OF APPROVAL
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THE PERFECT LAST MINUTE GIFT: Mary's Gift Certificate
Buy \$100 and get \$25 FREE!

Chef-Owner Doug Mack • Sous-Chef Carin Fredette
Bar Manager Laura Mack

