



VALENTINE'S 2018

ROMANTIC 5 COURSE PRICE-FIXED DINNER

> *Optional Beverage Pairing 28.*



Amuse Bouche

Cheese Fondue
vegetables and bread for dipping

Appetizer

Fried Oysters
With remoulade sauce

Buckwheat Blinis
Trio of mini buckwheat pancakes topped with blackberry and goat cheese • red pepper and cream cheese • prosciutto, pear and Boursin cheese

Salmon-Avocado Tartar
Cured salmon shavings layered with avocado slices; topped with baby greens and basil crème fraiche

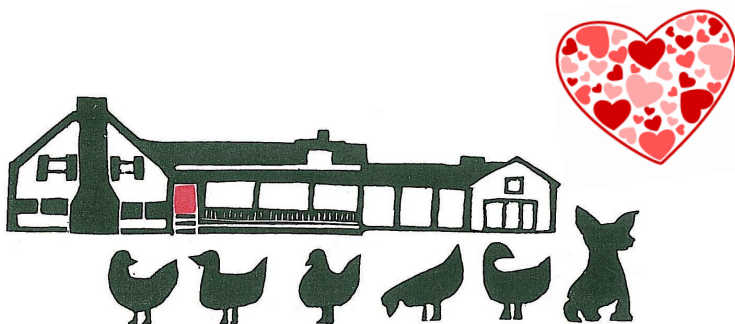
Aperitif: *New Romantics* Sparkling rose, aperol, gin, lemon-honey syrup; up

Soup or Salad

Cream of Garlic Soup
Our signature soup; world famous

Winter Salad
Greens with apples, dried cranberries, grapes, celery candied walnuts; honey-lemon vinaigrette

White Wine Pairing: Santa Barbara
Verdicchio dei Castilli



Entree

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

Roast Duck
Maple Brook duck with sour cherry sauce; wild rice pilaf, squash puree, Brussels sprouts 75.

Gnocchi
Roasted cherry tomatoes, leeks, butternut squash and spinach; sage brown butter 62.

Salmon
Roasted with blood orange, topped with lemon-citrus butter and winter citrus salsa; wild rice pilaf, sautéed carrots 69.

Wine Pairing: *Red*—Scagliola Mati Barbera, Italy
OR
White— La Fleur belle Vigne Cotes de Gascogne, France

Dessert

Chocolate Mousse
with whipped cream, berries
Orange Olive Oil Cake
with orange whipped cream and candied blood orange
lu.lu artisan Ice Cream
strawberry-champagne sorbet

After-Dinner Bubbles: La Lucca Prosecco

PIONEERING VERMONT'S LOCAL FOOD MOVEMENT SINCE 1983
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