

APPETIZERS

(Hors d'Oeuvres, Piatti Primi, Starters)

Our Own Smoked Trout
Horseradish Cream & 3 Little Salads 9.50

Burgundian Escargots
Lots of Garlic & Shallot Butter 9

Crispy Pt. Judith Calamari
Fire Roasted Red Pepper Aioli 9

Szechuan Style Pork Dumplings
Spicy Peanut & Soy Sauces 9

Prince Edward Island Mussels
Steamed with Butter, Chablis, Thyme and Shallots 9

Caramelized Sea Scallops
Sautéed Apples, Apple Cider Beurre Blanc & Crunchy Onions 12

Foie Gras
Seared with Port Braised Figs, Balsamic & Pomegranate Syrups 18

Maine Crabcakes
*Fresh Maine Crabmeat, Scallion, Red Peppers and A Secret or Two Plated with **Spicy** Remoulade Sauce. A Favorite for 20 Years 11*

SOUPS

(Potages, Zuppe, Soups)

Today's Soup
Something Pretty Good in a Bowl 6.50

Onion Soup Gratinée
Onions, Beef & Chicken Stock Emmenthaler Cheese 7.50

Our Really, Really Good Lobster Bisque. Really
'Nuff Said 9.50

SALADS & COLD DISHES

(Salades & Buffet Froid, Insalate e Buffet Fresco, Salads & Cold Dishes)

Grilled Long Stem Artichoke
Hummus, VT Feta Cheese, Pita Chips Italian Olives & a Tomato Onion Salad 9

Baby Spinach
Gorgonzola, Poached Pear, Toasted Walnuts & Walnut Vinaigrette 8

Arugula
Warm VT Goat Cheese, Almonds, Hearts of Palm & Sherry Vinaigrette 8

SPECIAL REQUEST? WE'LL DO OUR BEST... EXTRA CHARGES & TIME MAY BE NEEDED
Definitely No Electronic Devices or Baseball Caps in the Dining Room

DID YOU KNOW WE CATER? ALL KINDS OF PARTIES... FROM INTIMATE DINNERS TO WEDDINGS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions." VT DEPT HEALTH DEC. 2003

ENTRÉES

(Plats Principaux, Piatti Secondi, Dinner)

*ENTREES INCLUDE HOUSE SALAD, FRENCH BREAD & ACCOMPANIMENTS
GENUINE ROQUEFORT ON YOUR SALAD, ADD \$3*

Duck Our Way

*Medium Rare Breast & Crispy Leg...
Green Peppercorn Sauce. The Best. No
Kidding. 32*

Merlot Braised Lamb Shank

Garlic Mashed Potatoes & Balsamic Onions 31

Sautéed Veal Sweetbreads

Shallot Sauce & Cob Smoked Bacon 27

Potato Gnocchi

Braised Beef Ragù, Porcini, Porcini Oil 25

Spinach & Roasted Garlic Ravioli

*Marinara Sauce & Smoked Mozzarella.
No Meat 25*

Chicken Breast

*All Natural, Bell & Evans. Sauté Francese
Style over Linguine with Baby Spinach 25*

Steak Frites

10 oz. House Steak with Hand Cut Fries 27

Steak au Poivre

*Same as Above with LOTS of Pepper &
A Classic Cognac Sauce & Frites 28*

16 oz Veal Chop

*Free Range & Grain Fed from Quebec.
Wild Mushroom Sauce & Truffle Butter 38*

Beef Short Ribs

*Braised in Burlington's Switchback Ale
with a Mushroom Barley Risotto 28*

SEAFOOD

(Fruits de Mer, Frutti di Mare, Fish & Other Good Stuff)

Linguine with Lobster

*Shrimp, Crab & Sea Scallop in a
Brandy Tomato Cream 27*

Yellow Fin Tuna

*Grilled Rare with Pad Thai Noodle, Wasabi,
Soy Vinaigrette & Pickled Ginger 27*

Seared Sea Scallops

*Fresh Beauties from New Bedford.
Lemon Ginger Risotto & Peas 27*

Grilled Alaskan Sockeye Salmon

*Lemony Vidalia Onions, Lemon Chive Butter and
Sweet Pea Purée 29*

*We'll Be Delighted to Assist You with Wine Selections... Just Ask
Wine Spectator Award of Excellence, 1995-2008
Wine Enthusiast, Award of Unique Distinction, 2005-2008*

Henry & Dina Bronson, Proprietors

Carmine Cole, Manager

Ian Logan, Chef de Cuisine