

Michael's on the Hill Menu

Appetizers

Sweet Leaf Lettuces with Foraged Vegetables, Twig Farm Goat Cheese
& Tarragon Dressing

12

Roasted Heirloom Tomato Soup with Lemon-Thyme

8

Maine Crab Salad with Avocado, Peanut & Cantaloupe

14

Oxtail Rissolle with Consommé, Leek Salad & Sherry Gastrique

16

Baby Greens with Maple-Balsamic Vinaigrette

8

Sautéed Gnocchi with Summer Squash & Pancetta

14

Tender Fried New England Wild Calamari Salad with Capers, Red Onion & Parmesan

13

Duck Liver Paté with Rhubarb Black Pepper Compote, Pickled Vegetables
& Whole Grain Bread

14

Entrées

Lamb Loin Chops with Summer Vegetables, Roasted Garlic Polenta & Gremolata

32

Skillet Chicken with Smoked Cheddar Mashed Potatoes, Arugula & Plum Jus

23

Roasted Grass-Fed Beef Tenderloin with Gratin Potatoes & Demi Glace

~ choice of Browned Spice Butter or Boucher Blue Cheese ~

38

Maple Roasted Pork Chop with Fried Green Tomatoes, Heirloom Bean Salad
& Michael's Barbecue Sauce

27

Chickpea Dusted Mountain Foot Farm Trout with Cucumber Salad,
Wheat Berries & Minted Yogurt Sauce

25

Butter Braised Maine Lobster with Roasted Mushroom Risotto, Asparagus & Opal Basil

38

Roasted Striped Bass with Sweet Corn Succotash & Sorrel Sauce

29

Homemade Pappardelle Pasta with Roasted Artichokes, Cured Olives,
Preserved Meyer Lemon & Shaved Parmesan

23

We are happy to accommodate special desires & dietary needs
A 20% gratuity is added to parties of six or more & to split checks
Please refrain from cell phone use in dining rooms

Tasting Menus

Custom Wine Pairings Available Upon Request

Gold Menu

Chef's Taste of the Evening

~

Baby Greens with Maple-Balsamic Vinaigrette

or

Roasted Heirloom Tomato Soup with Lemon-Thyme

~

Skillet Chicken with Smoked Cheddar Mashed Potatoes & Plum Jus

or

Homemade Pappardelle Pasta with Roasted Artichokes, Cured Olives,
Preserved Meyer Lemon & Shaved Parmesan

~

Choice of Dessert from our Menu

~

Organic Green Mountain Coffee or Vermont Artisan Tea Selections

40

Platinum Menu

Chef's Taste of the Evening

~

Sautéed Gnocchi with Summer Squash & Pancetta

or

Maine Crab Salad with Avocado, Peanut & Cantaloupe

~

Butter Braised Maine Lobster with Roasted Mushroom Risotto, Asparagus & Opal Basil

or

Roasted Grass-Fed Beef Tenderloin with Gratin Potatoes & Demi Glace
~ choice of Browned Spice Butter or Boucher Blue Cheese ~

~

Choice of Dessert from our Menu

~

Organic Green Mountain Coffee or Vermont Artisan Tea Selections

60

*Add \$5 for our Artisan Cheese Plate Dessert
Tax & gratuity not included

Dessert Menu

El Rey Chocolate Fondue with Pound Cake & Fruit
\$9

Flavored with Cognac, Rum, Kirsch or Cointreau ~An Additional \$2

Forbidden Black Rice Pudding with Vermont Wildflower-Watermelon Sherbet
\$9

Stone Fruit Ice Cream Profiterole with Summer Blueberry Sauce
\$9

El Rey Chocolate Truffle Torte with Gooseberries & Blackberries
\$9

*Espresso Granité with Monument Farm Chantilly Cream,
Biscotti & Kahlua Reduction*
\$9

Selection of Local & Imported Artisan Cheese
\$14

After Dinner Drink Specialties

Vermont Sunshine Maple Martini
Our Local Signature, Delicious with an Almond Brittle Garnish
10

Godiva Espresso Martini
Stoli Vanil, Godiva, Bailey's, Green Mountain Coffee Roasters Espresso
Complemented with an El Rey Chocolate Truffle
10

"Grown-Up" Milk and Cookies
Steamed or Chilled Milk Spiked with Brandy, Crème de Cacao & Fresh Nutmeg
Served with a Homemade Cookie
9

Café Lutz
A Swiss Tradition... Sweet Black Coffee with Plum Brandy
6

El Rey Café Mocha
El Rey Chocolate Ganache, Coffee & Whipped Cream
6

Available with Chambord, Bailey's, Kahlua or Cointreau ~ 2

Cappuccino, Espresso, Au Lait or Latte
4

Organic House Blend Green Mountain Coffee or Vermont Artisan Tea Selections
3

**Michael's on the Hill is a proud member of The Vermont Fresh Network,
Slow Food Movement & Local First Vermont. We passionately support
sustainable agriculture in Vermont!**