



Michael's on the Hill

Appetizers

Sweet Leaf Lettuces with Foraged Vegetables, Tête de Moine Cheese & Tarragon Dressing

11

Roasted Sunshine Squash Soup with Sage & Pumpkin Seed Pesto & Artisan Cheese Crackers

8

Slow Roasted Lamb Ribs with Fall Vegetable Slaw & Housemade Herb Yogurt Sauce

13

Baby Greens with Walnut Mustard Vinaigrette

8

Maine Crabcake with Heirloom Tomato Salad & Horseradish Crème Fraîche

14

Crispy Rhode Island Calamari with with Mizuna, Reggiano & Capers

13

Truffled Mushroom Tartine with Truffle Honey Gastrique

14

- with shaved black truffles, market price -

Entrées

Venison Navarin with Fall Vegetables, Roasted Fingerling Potatoes & Lovage Gremolata
38

Skillet Chicken with Sweet Corn & Fava Bean Succotash, Buttermilk Onion Rings & Corn Shoots
26

Pasture Raised Beef Tenderloin with Celery Root Purée, Rainbow Cauliflower
& Browned Spice Butter
43

Maplewood Smoked Pork Loin with Apple, Mustard Greens & Cheddar Sausage Bread Pudding
27

Herb Butter Poached Maine Lobster with Roasted Garlic Polenta, Leek Vinaigrette
& Crispy Sunchokes
43

Roasted Turbot with Butterworks Farm Bean “Cassoulet”, Landjaeger Sausage & Parsley Sauce
- Available without Landjaeger -
27

Fall Vegetable & Potato Gnocchi Gratin with Preserved Lemon, Rosemary & Herb Salad
26

We are happy to accommodate special desires & dietary needs
We are members of the Vermont Fresh Network, Slow Food & Local First Vermont & are a Certified Green Restaurant

Tasting Menu

Custom Wine Pairings Available Upon Request
Seasonal Sorbet Intermezzo is available for an additional \$3

Gold Menu

Chef's Taste of the Evening

-

Baby Greens with Walnut Mustard Vinaigrette

or

Roasted Sunshine Squash Soup with Sage & Pumpkin Seed Pesto & Artisan Cheese Crackers

-

Skillet Chicken with Sweet Corn & Fava Bean Succotash, Buttermilk Onion Rings & Corn Shoots

or

Fall Vegetable & Potato Gnocchi Gratin with Preserved Lemon, Rosemary & Herb Salad

or

Roasted Turbot with Butterworks Farm Bean "Cassoulet", Landjaeger Sausage & Parsley Sauce

- Available without Landjaeger -

or

Maplewood Smoked Pork Loin with Apple, Mustard Greens & Cheddar Sausage Bread Pudding

-

Choice of Dessert from our Menu

-

Organic Green Mountain Coffee or Vermont Artisan Tea Selections

42

Platinum Menu

Chef's Taste of the Evening

-

Slow Roasted Lamb Ribs with Fall Vegetable Slaw & Housemade Herb Yogurt Sauce

or

Truffled Mushroom Tartine with Truffle Honey Gastrique

- with shaved black truffles, please add \$10 -

or

Crispy Rhode Island Calamari with with Mizuna, Reggiano & Capers

-

Herb Butter Poached Maine Lobster with Roasted Garlic Polenta, Leek Vinaigrette
& Crispy Sunchokes

or

Pasture Raised Beef Tenderloin with Celery Root Purée,
Rainbow Cauliflower & Browned Spice Butter

-

Choice of Dessert from our Menu

-

Organic Green Mountain Coffee or Vermont Artisan Tea Selections

65

***Add \$5 for our Artisan Cheese Plate Dessert**

Tax & gratuity not included

Desserts

El Rey Chocolate Fondue with Pound Cake & Fruit
10

Available with Cognac, Rum, Kirsch or Cointreau ~ 2

Vermont Apple Galette with Extra Sharp Cheddar Crust, Cider Reduction
& Spiced Devonshire-Style Double Cream
9

Seasonal Sorbet with Fall Fruits
9

Stone Fruit Upside Down Cake with Housemade Honey Crème Fraîche
9

El Rey Chocolate Profiteroles with Coffee Ice Cream & Chocolate Ganache
9

Selection of Six Local & Imported Cheeses with Accoutrements
16