

# VALENTINE'S DAY TASTING MENU

## Hors d'Oeuvre

**White Asparagus Vichysoisse with American Caviar**

A La Carte - \$3

*Bisot "Jeio" Prosecco NV Veneto \$4 Taste*

## First Course

**Crispy Oysters with Shaved Fennel, Lardons & Persillade**

A La Carte - \$14

*Joseph Mellot "La Chatellenie" Sauvignon Blanc '10 Sancerre \$12*

## Intermezzo

**Hibiscus Sorbet**

A La Carte - \$3

## Entrée

**Herb Roasted Lamb Loin with House Preserved Tomato, Artichokes, Castelvatrano Olives  
& Meyer Lemon Saffron Cream**

A La Carte - \$39

*Joseph Drouhin "Laforêt" Pinot Noir '09 Bourgogne \$10*

## Dessert

**Cassis & Dark Chocolate Semi Freddo with Passion Fruit Caramel**

A La Carte - \$10

*A. Quady Elysium Black Muscat '07 California \$11*

or

**Choice from our Winter Dessert Menu**

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**Organic Green Mountain Coffee or Vermont Artisan Tea Selections**

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**Brandied Local Raspberry Tartlet**

**Complete Menu -\$70 per person**

**Complete Menu with full wine pairing - \$105 per person**

Tax and gratuity not included

Proud Members of the Vermont Fresh Network, Slow Food & Local First Vermont.  
Vermont's First Certified Green Restaurant • Vermont Restaurateurs of the Year 2011

