



Michael's on the Hill

Appetizers

Watercress Salad with Cloth Bound Cheddar, Spiced Walnuts & Quince Vinaigrette

11

White Vegetable Bisque with Caramelized Pork Belly & Truffled Parsley Oil
- available without pork belly -

9

Truffled Mushroom Tartine with Truffle Honey Gastrique

14

- with shaved black truffles, market price, please inquire -

Baby Greens with Cranberry Mustard Vinaigrette

8

Maine Crabcake with Endive, Blood Orange & Verjus Vinaigrette

14

Crispy Rhode Island Calamari with Frisée, Reggiano & Capers

13

Duck Confit with Celery Root Remoulade & Black Currant Jus

14

Entrées

Venison Navarin with Winter Vegetables, Roasted Fingerling Potatoes & Lovage Gremolata
32

Skillet Chicken with Red Wine Blue Cheese Risotto & Broccoli Rabe
26

Pasture Raised Beef Tenderloin with Gratin Potatoes, Roasted Rainbow Carrots
& Browned Spice Butter
43

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

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

Roasted Arctic Char with Black Lentils, Brussels Sprouts, Lardons & Whole Grain Mustard Sauce
- available without lardons -
27

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

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

Tasting Menus

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 Cranberry Mustard Vinaigrette

or

White Vegetable Bisque with Caramelized Pork Belly & Truffled Parsley Oil

- available without pork belly -

-

Skillet Chicken with Red Wine Blue Cheese Risotto & Broccoli Rabe

or

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

or

Roasted Arctic Char with Black Lentils, Brussels Sprouts, Lardons & Whole Grain Mustard Sauce

- available without lardons -

-

Choice of Dessert from our Menu

-

Organic Green Mountain Coffee or Vermont Artisan Tea Selections

43

Platinum Menu

Chef's Taste of the Evening

-

Truffled Mushroom Tartine with Truffle Honey Gastrique

or

Duck Confit with Celery Root Remoulade & Black Currant Jus

or

Crispy Rhode Island Calamari with with Frisée, Reggiano & Capers

-

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

or

Pasture Raised Beef Tenderloin with Gratin Potatoes, Roasted
Rainbow Carrots & Browned Spice Butter

-

Choice of Dessert from our Menu

-

Organic Green Mountain Coffee or Vermont Artisan Tea Selections

67

***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 Winter Fruits
9

Gingerbread Pudding with Spiced Cream Cheese Ice Cream
9

Dark El Rey Hot Chocolate with Warm Chocolate Beignets
9

Selection of Six Local & Imported Cheeses with Accoutrements
16