



September 13, 2011

**APPETIZERS AND SALADS**

**Potato Leek Soup**

*herb cream, microgreens. 12.*

**Cheddar Flatbread**

*fresh mozzarella, summer squash, basil. 12.*

**Feast of the Field**

*daikon and celeriac slaw, beets, sweet corn, broccoli, grilled eggplant, roasted turnips, spaghetti squash, buttercup squash purée. 15.*

**Buttercup Squash Risotto**

*Champlain Valley triple cream, toasted pumpkin seeds. 14.*

**Market Garden Greens**

*raspberry-sage vinaigrette. 9.*

**Zesta Apple and Shelburne Farms Bacon Salad**

*mixed greens, 'silver queen' corn, apple brandy vinaigrette. 12.*

**Butcher Board**

*lamb sausage terrine, lamb liver mousse, lamb tongue, chicken and mushroom meat pie, mixed pickles, grilled O'bread. 15.*

**ENTREES**

**Shelburne Farms Beef**

*mashed 'yukon gold' potatoes, wax beans, wild mushroom sauce. 33.*

**Pan Seared Day Boat Scallops**

*arugula, heirloom radish & tomato, roasted potatoes, buttercup squash purée, beurre blanc. 30.*

**Shelburne Farms Pork Chops**

*pumpkin-apple bread pudding, broccoli. 28.*

**Wild Mushroom Pappardelle**

*swiss chard, parmesan-thyme cream sauce. 26.*

**Grilled Misty Knoll Chicken**

*pan seared polenta, heirloom tomato sauce, roasted spaghetti squash. 27.*

**Shelburne Farms Veal Scaloppine**

*creamy cheddar polenta, green pepper, Vidalia, red wine sauce. 28.*

**Shelburne Farms Lamb**

*eggplant and summer squash cous cous, escarole, cucumber relish. 30.*

*An 18% Gratuity will be added to parties of eight or more guests.*

*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.*