

Sunday Supper

\$35 per person

Family Salad

mixed greens, hard boiled farm eggs, radish, green beans, basil vinaigrette.

Entrée:

Grilled Misty Knoll Chicken Breast

blueberry chutney.

Slow Roasted Grass-Fed Beef

mushroom sauce.

Smoked Shelburne Farms Lamb Shoulder

spicy rhubarb relish.

Vermont Goat Cheese Ravioli

Market Garden vegetables, honey-basil pesto.

Sides from the Garden:

Braised Greens

Goat Cheese Ravioli

Savory Bite:

Shelburne Farms 6-Month Cheddar

Sweet Bite:

Summer Fruit Shortcake

honey and Campari.

Wines by the Carafe:

\$20

Sauvignon Blanc, Ranga Ranga, Marlborough, New Zealand, 2010

Merlot, Kiona, "Nice Legs", WA, 2001

