

Sunday Supper

\$35 per person

Family Salad

*mixed greens, 'ambrosia' melon, Shelburne Farms three year cheddar,
honey sherry vinaigrette.*

Entrée:

Stuffed Shelburne Eye of Round Steak
cheddar sauce.

Slow Smoked Roasted Misty Knoll Chicken
tomato sauce.

Shelburne Farms Lamb Stew

Vermont Chevre Gnocchi
Market Garden vegetables.

Sides from the Garden:

Summer Corn Pudding

Wax Beans

Braised Greens

Savory Bite:

Shelburne Farms Two Year Cheddar

Sweet Bite:

MacIntosh Apple Crisp

buttermilk-lemon verbena ice cream, maple-cider caramel.

Wines by the Carafe:

\$20

Sauvignon Blanc, Ranga Ranga, Marlborough, NZ, 2010

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