



Holiday Menu

Course One

VERMONT CHEESE AND CHARCUTERIE BOARD

Crisps and Pickled Vegetables

Course Two

BLACK BEAN SOUP

Tasso Ham, Swiss Cheese Crouton

Course Three

CHOOSE ONE

BASIL QUINOA SALAD

Mache, Baby Leaf Lettuces, Eggplant and Feta Roulade, Tomato Vinaigrette

SHELLFISH RISOTTO

Saffron, Asiago, Lobster, Scallop, Mussels

Course Four

CHOOSE ONE

FIRE-ROASTED COLORADO RACK OF LAMB

Potato Gratin, Ratatouille, Natural Juices

BEEF SAUERBRATEN

Traditional Sauerbraten, Red Cabbage, Carrots, Buttered Spaetzle

CHILEAN SEA BASS

Simply prepared, Spinach, Broccoli, Chive Whipped Potatoes

MUSHROOMS, TOMATOES, AND LENTILS

Vegan Wild Mushroom Ravioli, Fava Beans, Artichokes, Tomato-Lentil Sauce

Course Five

CHOOSE ONE

CARROT CAKE

Brown Butter Cream Cheese Frosting

CHOCOLATE SOUFFLE

Cognac Creme Anglaise

THAI BLACK RICE

Sliced Mango

Five-Courses, \$125 per person