



DINNER
RESTAURANT WEEK WINTER 2009
\$35.09

first

squash & sweet potato puree *apple cider reduction*
chicken matzoh ball soup *family recipe*
the wedge *iceberg lettuce, bacon bits, great hill blue cheese dressing*
lollo rossa salad *green goddess dressing, olive oil croutons, white anchovies*
deviled eggs *hard boiled egg, dried capers & garlic chips*
chopped organic chicken liver *pickled radish, soft herbs, buttered toast*

second

porcini mushroom & heirloom pumpkin casserole *baby greens, parsnip chips*
seared sea scallops *bacon glazed potatoes, caramelized brussels sprouts (\$4 supplement)*
pan roasted market fish *braised fennel, green onion quinoa, salsa fresca*
seared yellowfin tuna BLT with avocado *on multigrain bread, lollo rossa salad*
roasted organic chicken *medjool date stuffing, swiss chard, brown butter turnips*
chicken confit pot pie *maitake, parsnip, pearl onion, rutabaga puree, rosemary biscuit*
braised lamb & fresh pappardelle pasta *elysian fields' lamb shoulder, sorrel, mascarpone*
½lb beef hamburger *VT cheddar, apple wood bacon, onion roll, truffle fries, fixins*
grilled 8oz bistro steak *garlic-herb butter, au gratin potatoes, roasted cauliflower (\$4 supplement)*
mini pot roast *yukon gold mashed potatoes & roasted shallot jus (\$6 supplement)*

third

apple brown betty *mascarpone-berry ice cream, butterscotch sauce*
chocolate pot de crème *coffee foam, bittersweet cocoa, vanilla wafer*
seckle pear & ginger crisp *black sesame ice cream*
carrot cake & pumpkin cheesecake "icing" *cinnamon crème anglaise, apple cider syrup*
firefly sundae *fudge brownie, peanut butter ice cream, chocolate sauce & whipped marshmallow cream*
seasonal sorbet *salty oat cookie*