



**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*