

Specials

Enjoy Chef Jason's special creations of the week
Enjoy Chef Patty's dessert creations to end a perfect meal.

Entrees:

Veal chop *** (wine suggestion: **Federalist**)

A wonderful 16 Oz French cut veal chop, grilled to perfection, served with a green peppercorn /brandy sauce and roasted potatoes..... \$38.00

Brome Lac Duck *** (wine suggestion: Brunello)

*Classic half duck served with raspberry thyme sauce, Basmati rice with slivered almonds.
..... \$36.00*

Lamb Chop *** (wine suggestion: Amarone)

Herb marinated New Zealand lamb chop served with gorgonzola potato cassoulet and Balsamic reduction..... \$36.00

Eggplant Tower *** (wine bottle suggestion: Rose' Cos de mas)

Fresh eggplant coated with panko Japanese rice crumb, filled with mozzarella, fresh tomato and pesto, baked in the oven till crispy, served with pasta\$24.00

Mama's Chicken *** (wine bottle suggestion: Barbaresco)

Herb rubbed chicken slow roasted, artichoke, olives, tomatoes, roasted potatoes\$28.00

Atlantic Salmon *** (wine suggestion: Arneis del Piemonte)

Pesto crusted Atlantic salmon fillet over baby field greens with marinated tomatoes and Poached new potatoes.....\$28.00

Special thanks to our product partners: Mazza Farms, Reinhart, Squash Valley, 3 Crows Farm, Stowe Seafood, Us Foods, Trattoria La Festa gardens, Vermont Salumi, Georgette Huffman Farm

***** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*****

***** A 20% service charge will be added to all parties of 6 or more*****