Valentine’s Day 2015
3 Course Prix Fixe Menu

Small Plates

Cauliflower Soup
Fennel & Truffle Oil

North Hero House Fresh Winter Salad
Baby Greens, Blood Orange, Dates
Citrus Vinaigrette, Toasted Almonds

Roasted Red Beet Salad,
Candied Walnuts, Endive, Pomegranate
House Blue Cheese Dressing

Smoked Bluefish
Baby Bibb Lettuce, Horseradish Cream and Fresh Citrus

North Hero House Made Chicken Liver Paté
Crostini, Tiny Mache Salad,
Candied Pecans, Vermont Cranberries

Pan-Seared Sea Scallops
Spicy Avocado Mousse, Tiny Mache Salad, Pomegranate
(4 additional)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.”
Valentine’s Day 2015
3 Course Prix Fixe Menu

Large Plates

Grilled Yellowfin Tuna
Red Beet and Summer Tomato Coulis
Brussels Sprouts, Olives

All-Day Roasted Pork Shoulder
Winter Squash Puree, Cider Braised Cabbage
Pepita-Rosemary Relish

Pan-Seared Stuffed Cavendish Quail
Creamy Polenta, Bacon-Braised Kale
Blood Orange-Balsamic Reduction

Grilled Filet Mignon
Creamed Spinach, Boucher Blue Cheese
Port-Wine Braised Onions, Spice-Mulled Demi Glace
(6 additional)

Creamy Lobster Risotto
Wilted Spinach, Summer Tomato, House Made Ricotta
(6 additional)

DESSERTS

Vanilla Bean Crème Bruléé
Chocolate Flourless Torte
House Made Sorbet Trio
Blood Orange Tart

$45 per person plus tax and gratuity

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