



VALENTINE'S DAY
3 Course Prix Fixe Dinner
February 14, 2018
39 per person

Small Plates

Choice of

Cauliflower & Roasted Garlic Soup

Fennel & Truffle Oil

North Hero House Winter Salad

Baby Greens, Chevre, Blood Orange, Citrus Vinaigrette, Toasted Hazelnuts

Large Plates

Choice of

Pan-Seared Cavendish Quail Duo

Stuffed with Duck Confit and Mushrooms, Cider Polenta, Bacon Braised Kale

Pan-Seared Sushi-Grade Yellowfin Tuna

Curried Squash Puree, Pomegranates, Corn and Pork Belly

Pan-Seared Sea Scallops

Red Beet & Smoked Tomato Coulis, Bacon & Brussel Sprout Red Flannel Hash,
Bull's Blood Beet Micro-Greens

Grilled Local Pork Tenderloin

Cider Brined, Roasted Garlic Mashed Potatoes, Maple Glazed Carrots,
Pepita-Rosemary Relish

Choice of Desserts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.