



May 3rd 2016

Appetizers and Salads

Buttermilk-Parsnip Soup

Shelburne Orchard apple jack gastrique, fennel fronds 11.

Forager's Salad

spinach, mizuna, mustard greens, ramps, fiddleheads, almond purée, green garlic vinaigrette 12.

Root Cellar Carpaccio

housemade ricotta, nettle pesto, candied walnuts, buckwheat shoots 14.

Ledge End Farm Venison Ragù

juniper papparedelle, pickled mustard seeds, amaranth shoots 14.

Mushroom Tart

mushroom pâté, grilled king oyster mushroom, Champlain Valley 'Triple Crème,' pickled ramps 15.

Entrées

Duo of Shelburne Farms Beef

beef confit potatoes, fiddleheads, carrot purée, green garlic gremolata, sauce perigueux 36.

Maple Wind Chicken Roulade

Nithey Gritty 'Wapsie Valley' grits, asparagus-fennel salad, smoked shallot glacé 31.

Trio of Shelburne Lamb

marrow bean purée, charred Egyptian Walking onions, rainbow chard, thyme-port demi-glacé 34.

Mountain Foor Farm Trout

black beluga lentils, baby pak choi, celery root, frizzled leeks, red miso butter 31.

Forest 'Farrotto'

green garlic, ramps, fiddleheads, sunchoke purée, Shelburne Farms 'Two Year' cheddar 29.

*An 18% gratuity will be added to parties of six or more guests.
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.*