



# Menu Bourgeoisie

\$50/person

## First Course

### Salads (choose two)

- Caesar Salad
- Green Bean Salad
- Tomato and Mozarella with Basil, Lemon and Balsamic Reduction
  - Mesclun Greens with Lemon Herb Dressing
- Baby Spinach Salad with Maple Balsamic Vinaigrette and Goat Cheese
  - Broccoli Salad with Raisins, Nuts & Honey Mustard Dressing

## Second Course

### Entrées (choose three)

- Baked Scrod Provençale with Parsley Cream Sauce
- Baked Fish of the Season with Smoked Salmon Mousse and Crispy Potato Crust (market price may apply)
  - Poached or Grilled Salmon with Tarragon Dill Sauce
  - Chicken Niçoise (crushed tomatoes, garlic, olives & spinach)
  - Roasted Free Range Chicken with Café Provence Spice Rub
- Grilled Beef Medallions with Red Wine, Peppercorn or Dijon Mustard Sauce
  - Beef Bourguignon
- Pork Tenderloin Medallions with Savory Caramel, Peppercorn or Dijon Sauce
  - Meat Lasagna with Garlic Toast and Marinara Sauce
  - Vegetarian Lasagna with Garlic Toast and Marinara Sauce

### Sides (choose two)

- Creamy Polenta
- Ratatouille of Vegetables
- Seasonally Grilled and Roasted Vegetables
- Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Green Beans with Lemon Butter
- Asparagus with Lemon Butter
- Sautéed Spinach

## Dessert

(choose three)

- Fruit Tartlet
- Almost Heaven Bar
- Mini Eclair
- Raspberry Mousse in a Chocolate Cup
- Flourless Chocolate Cake
- Mini Cheesecake
- Lemon Bar
- Walnut or Pecan Tart

*Bread and butter included ~ Cocktail, beer and wine separate  
10% Vermont meals & room tax and gratuity not included  
Room charge for on-site and transportation charges for off-site may apply*