



# Menu Magnifiques

\$65/person

## First Course

*Salads (choose two)*

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

## Second Course

*Entrées (choose three)*

- Shrimp Provençale
  - Baked Scrod Provençale with Parsley Cream Sauce
- Grilled Salmon Grenobloise (lemon, capers, croutons, brown butter sauce)
  - Poached or Grilled Salmon with Tarragon Dill Sauce
- Baked Filet of Sea Bass with Smoked Salmon Mousse and Crispy Potato Crust
  - Roasted Free Range Chicken with Café Provence Spice Rub
  - Baked Stuffed Chicken Wrapped in Filo with Red Pepper Sauce
  - Grilled Filet Mignon with Peppercorn or Dijon Sauce
- Beef Bourguignon
  - Filet of Beef Wellington with Bordelaise Sauce
- Pork Tenderloin Medallions with Savory Caramel, Peppercorn or Dijon Sauce
- Stuffed Pork Tenderloin with Caramelized Onions, Spinach, Asiago and Mozzarella
  - Lamb Chops with Tarragon Red Wine Sauce
  - Roasted Lamb Medallions with Dijon or Rosemary Sauce

*Sides (choose three)*

- Saffron Risotto
- Creamy Polenta with Asiago Cheese
  - Ratatouille of Vegetables
- Seasonally Grilled and Roasted Vegetables
  - Garlic Mashed Potatoes
  - Cold Oriental Pasta Salad (with Soba Noodles or Orecchiette)
- Forbidden Rice
- Roasted Fingerling Potatoes
- Green Beans with Lemon Butter
- Asparagus with Lemon Butter
  - Sautéed Spinach

## Dessert

*(choose four)*

- Brownie
- Flourless Chocolate Cake
  - Fruit Tartlet
- Mini Opera Cake
- Mini Eclair
- Walnut or Pecan Tart
  - Lemon Bar
- Raspberry Mousse in a Chocolate Cup
  - Mini Baba au Rhum
  - Mini Cheesecake

*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*