

WINTER'S TOTALLY LOCAL

SIX-COURSE MENU SHOWCASING 100% LOCAL FOOD

WEDNESDAY, JANUARY 20, 2010

\$65 PER PERSON, \$35 WINE PAIRINGS

MENU

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AMUSE BOUCHE

HEIRLOOM SQUASH SOUP

with roasted beet marmalade and house-cured "lardo"

NANTUCKET BAY SCALLOPS

lemon verbena and local champagne marinated "ceviche", heirloom apple purée, cider vinaigrette

VERMONT SUCKLING PIG

slow-roasted baby pig in farm hay, boudin blanc sausage, macomber turnip purée and fingerling potatoes

CHEESE

northern tomme, "goat song"
jasper hill farm, "constant bliss"

CARROT AND BEET PARFAIT

frozen meringue with carrot, beet and local honey

CORN AND WINTER WHEAT CREPES

maine cranberries, maple whipped cream

VEGETARIAN MENU

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AMUSE BOUCHE

MAINE YELLOW-EYE BEAN SOUP

vt. bailey hazen blue cheese custard and red onion chips

SCRAMBLED EGGS

scrambled local "chip-in farm" egg with sweet potatoes and rosemary brown butter

LOCAL VEGETABLE TRIO

fingerling potato and egg "tortilla", crispy potato galette and macomber turnip flan

CHEESE

northern tomme, "goat song"
jasper hill farm, "constant bliss"

CARROT AND BEET PARFAIT

frozen meringue with carrot, beet and local honey

CORN AND WINTER WHEAT CREPES

maine cranberries, maple whipped cream

this menu features onions, potatoes, beets, carrots and turnips raised in new england in the summer of 2009. they have been carefully stored under earth and preserved to their fullest potential in our root cellar. enjoy!