

# CLIFF HOUSE

ELEV. 3625'

## *New England Game Dinner October 10, 2009*

### Amuse

*Pickled Cavendish Quail Egg on Red Hen Brioche with  
Winding Brook Farm Bacon and WBC Crème Fraiche*

### Appetizer

*Cavendish Pheasant Sausage with Cider Peppercorn Sauce,  
Frisée and Parsley Salad with Orange Segments*

Or

*Ducktrap Farms Smoked Trout with Apple, Celery Root and Parsley Salad,  
Tarragon Aioli and House Made Lavash*

### Soup or Salad

*New England Game Consommé*

Or

*Pete's Mesclun Salad with Red Onion, Cucumber, Tomato  
And Balsamic Vinaigrette*

### Intermezzo

*Cranberry Sorbet*

### Entrée

*Seared Cavendish Pheasant Breast with Roasted Sweet Potatoes, Baby Bok Choy  
And Roasted Sweet Corn Coulis*

Or

*Rabbit Duo with Confit Leg and Seared Saddle, Brussel Sprouts with Bacon,  
Roasted Pete's Potatoes and Thyme Jus*

Or

*Grilled Holland Deer Farm Venison Steak with Spaetzle, Pete's Carrots  
And Spiced Demi-Glace*

### Dessert

*Chocolate and Dried Cherry Torte with Whipped Cream*

Or

*Sweet Potato Pie with Marshmallows*

*\$89.00 Per Person (Excludes Alcohol, Taxes and Gratuity)*

*For Reservations Please Call 802-253-3665*

*E-Mail: [Cliffhouse@stowe.com](mailto:Cliffhouse@stowe.com)*

*Cliff House Chef – Matthew Reeve*

*Sous Chef – Jess Humphrey*

*Maitre D' – Dave Hunt*