

CLIFF HOUSE

ELEV. 3625'

*Crossroads Wine Dinner
With Special Guest Rufus Haslett
Saturday September 19, 2009
6:30 P.M.*

1st Course

*Seared Diver Sea Scallop with Caviar, Chive Crème Fraiche,
Frisee and Parsley Salad with Citrus Vinaigrette
Crossroads Sauvignon Blanc*

2nd Course

*Jerk Spiced Misty Knoll Chicken with Apricot Glaze,
Pear and Pecan Compote, Mango Couscous
Crossroads Chardonnay*

3rd Course

*Seared Brome Lake Duck Breast with Cherry Demi-Glace,
Nutmeg Spaetzle and Baby Bok Choy
Mananz Pinot Noir*

4th Course

Lemon Sorbet

5th Course

*Highland Cattle Company Prime Rib with Fresh Horseradish, Baby Carrots,
Garlic Whipped Potatoes and Merlot Demi-Glace
Crossroads Merlot*

6th Course

*Boucher Farms Bleu and Tomme Collins with Candied Walnuts,
Dried Cherries and Strawberries, Toasted Brioche with Vermont Honeycomb
Crossroads Pinot Noir*

\$99.00 Per Person (Excludes Taxes and Gratuity)

For Reservations Please Call 802-253-3665

E-Mail: Cliffhouse@stowe.com

Cliff House Chef – Matthew Reeve

Sous Chef – Jess Humphrey

Maitre D' – Dave Hunt