

CLIFF HOUSE

ELEV. 3625'

Sunday, December 27, 2009

Holiday Week "Greatest Hits" Dinner

Amuse

Baily Hazen Blue Cheese Fritter
VT honey & pear compote

Appetizer

**Grilled Chestnut & Winding Brook Farm
Bacon Stuffed Cavendish Quail**
maple orange gastrique, frisee & orange segments

or

Duck Trap River Smoked Trout
chive aioli, apple, radish & green onion

Soup / Salad

Braised Winter Greens
*maple-balsamic vinaigrette, roasted roots & shaved
Mansfield Creamery Inspiration cheese*

or

Roasted Garlic & Yukon Gold Potato Bisque
Taylor Farm Smoked Gouda & Winding Brook Farm Bacon

Intermezzo

Orange, Thyme & Black Pepper Sorbet

Entrees

Roasted Mustard & Basil Pesto Rack of Lamb
roasted shallot demi, salsafy mashed potato & baby carrots

or

Truffle Butter Poached Halibut
asparagus, shiitake shallot beurre-blanc & wild rice pilaf

Or

Seared Spiced Cavendish Pheasant Breast
cider peppercorn sauce, sweet potato & sautéed spinach

Dessert

Chef's Selection of VT Artisan Cheeses

or

Chef Matthew's Sweet Whim

**Cliff House Chef – Matthew Reeve
Sous Chef – Aaron Martin
Manager – Jason Solomon**