

# CLIFF HOUSE

ELEV. 3625'

*Fresh From The Field Dinner*

*July 11, 2009*

*Amuse*

*Vichyssoise with Wild Ramps*

*Appetizer*

*Winding Brook Farm Lamb Sausage with Grain Mustard Cream Sauce,  
Parsley, Chive and Red Pepper Salad*

*or*

*Sautéed Wild Mushrooms with Brioche  
And Port Wine Cream Sauce*

*Salad*

*Pea Tendril and Mixed Green Salad with Radish, Candied Pecans  
And Strawberry Vinaigrette*

*Intermezzo*

*Wild Ginger Sorbet*

*Entrees*

*Sautéed Cornmeal Crusted Foot Brook Farm Brown Trout with  
Browned Butter, Wild Rice and Wilted Baby Spinach*

*Or*

*Pan Roasted Misty Knoll Statler Chicken Breast Stuffed with  
Herb Goat Cheese, Rainbow Swiss Chard, Creamy Roasted Garlic  
Polenta and Chive Beurre Blanc*

*Or*

*Grilled Vermont Highland Cattle Company New York Strip with  
Herb and Garlic Roasted New Potatoes, Baby Squash, Crispy Fried Spring  
Onions, Red Wine and Thyme Flower Demi-Glace*

*Dessert*

*Rhubarb Crisp with Whipped Cream and  
Homemade Strawberry Ice Cream*

*Or*

*Chef's Selection of Local Artisan Cheeses*

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

*For Reservations Please Call 802-253-3665*

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