

CLIFF HOUSE

ELEV. 3625'

*Moonlight Madness Dinner
Featuring Rock Art Brewery
August 8, 2009*

Amuse

Soft Pretzel with Mustard and Rock Salt

Appetizer

*I.P.A. Steamed Prince Edward Island Mussels with Green Onions
And Toasted Baguette*

or

*Sunny and 75 Marinated Cavendish Quail with Frisee and Cilantro Salad,
Orange Segments and Orange Gastrique*

Salad

*Upland Cress Salad with Vermont Butter & Cheese Co. Chevre, Candied
Pecans, Sweet Potato Hay, Riddler and Malt Vinaigrette*

Intermezzo

Ridge Runner and Hop Sorbet

Entrees

*Golden Triple and Asian Marinated Pork Tenderloin with Grilled Pineapple,
Ginger Rice, Spinach, Baby Carrots and Mango Coulis*

Or

*Grilled Marinated Highland Cattle Co. Ribeye Steak with Grafton Cheddar
Potatoes Au Gratin. Haricot Verts and Smoked Porter Demi-Glace*

Or

*Sunny and 75 Poached Arctic Char with Barley Risotto, Crispy Fried Leeks,
Baby Bok Choy and Orange Beurre Blanc*

Dessert

*Golden Triple Gingerbread Cake with Pineapple Preserve
And Chantilly Cream*

Or

Chef's Selection of Artisanal Cheeses

\$89.00 Per Person (Excludes Alcohol, 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*