

CLIFF HOUSE

ELEV. 3625'

*Taste of New England Dinner
August 15, 2009*

Amuse

*Sweet Corn Pancake with Winding Brook Farm bacon
And Chive Crème Fraiche*

Appetizer

*Fried Lobster Roll with Lemon Aioli,
Parsley and Red Pepper Salad with Citrus Vinaigrette*

Or

*Cavendish Quail with Chestnut Demi-Glace
And Caramelized Apples*

Soup or Salad

*Pete's Mixed Green Salad with Local Cucumbers,
Tomatoes and Balsamic Vinaigrette*

Or

*New England Clam Chowder with Tender Clams.
New Potatoes and Winding Brook Farm Bacon*

Intermezzo

Cranberry Sorbet

Entree

*Vermont Rabbit Loin with Hand Cut Papperdelle Pasta,
Chanterelle Mushrooms and Sweet Pea Cream Sauce*

Or

*Grilled Holland Deer Farm Venison Steak with Tart Cherry and
Port Demi-Glace, Pete's Roasted New Potatoes and Carrots*

Or

*Baked Boston Cod with Herb Bread Crumbs, Wild Rice Pilaf,
Haricot Verts, Roma Tomatoes and Lemon Beurre Blanc*

Dessert

Chef's Selection of Local Artisan Cheeses

Or

Blueberry Cobbler with Chambord Whipped Cream

\$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