

CLIFF HOUSE

ELEV. 3625'

Winter Lunch

*** Roasted Butternut Squash Soup \$10**

with Vermont maple syrup, curry and sweet potato crisps

*** New England Clam Chowder \$11**

tender clams, new potatoes and Winding Brook Farm bacon

*** Spinach Salad \$10**

*with roasted beets, Bonnieview Farms Erve's Feta, Winding Brook Farm bacon,
with maple vinaigrette and toasted pine nuts*

Steamed Prince Edward Island Mussels \$12

with saffron, garlic, white wine, shallots, tomatoes and Elmore Mountain bread,

Twice Baked Chevre Soufflé \$11

*Vermont Butter & Cheese Company Chevre, candied walnuts, apples
and cress salad with maple vinaigrette*

Misty Knoll Chicken Liver Pate \$14

with tomato and ginger chutney, cress salad and house made lavash

Ducktrap Farms Smoked Trout \$11

With capers, boiled egg, red onion, house made lavash and horseradish cream sauce

Vermont Cheese Plate \$14

Chef's selection of three local cheeses with lavash and dried fruit chutney

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Crêpe of the Day \$ Priced Daily

featuring the best of seasonal and local offerings from around New England

Misty Knoll Turkey BLT Sandwich \$16

*With Elmore Mountain Focaccia, Wining Brook Farm bacon, Grafton sharp cheddar
and roast garlic aioli*

Vermont Smoke and Cure Co. Sausage Sandwich \$16

*hot Italian sausage with sautéed peppers and Maple Brook Farms fresh mozzarella
on Elmore Mountain Bread's corn jalapeño focaccia*

Cliff House Burger \$16

*made with Boyden Farms beef served on Elmore Mountain focaccia with Grafton smoked cheddar,
sautéed mushrooms, Winding Brook Farm bacon and caramelized onions*

Roasted Vegetable Flatbread \$16

*with roasted eggplant spread, roasted portobello mushrooms and red peppers,
Vermont Butter & Cheese Company Chevre and cress pesto*

*** Winding Brook Farm Lamb Stew \$24**

with roasted root vegetables, and creamy roasted garlic polenta

*** Maine Lobster Risotto \$22**

With Boucher Farms Tomme Collins and asparagus

*** Guinness Braised Holland Deer Farms Venison Chili 20**

*Vermont Smoke & Cure Hot Sausage, Boyden Farms ground beef, sharp cheddar
and Elmore Mountain corn and jalapeño focaccia*

*** = The Skier's Express... Lunch in the Fast Lane!**

Mountain Top Fondue Experience for Two 60

Grafton Cheddar and Taylor Farms Gouda Fondue with white wine served with Vermont Smoke & Cure pepperoni, roasted potatoes, apples and Elmore Mountain bread followed by Chocolate Fondue for Two with cider Poundcake and fresh fruit

Basket of Fresh Breads 3

Fresh Elmore Mountain breads, house lavash and butter

Desserts

Chocolate Fondue for Two 18

With cider pound cake, and fresh fruit

Maple Crème Brulee 8

with Vermont maple syrup

Cider Poundcake 8

with cider reduction and maple walnut ice cream

Triple Black Diamond Brownie Sundae 9

Guinness brownie, Bailey's ice cream and Jameson's caramel

Ice Cream Sundae 5

Ben & Jerry's vanilla ice cream with chocolate or strawberry sauce and whipped cream

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Children's Menu 8

all selections served with French Fries

Plain or Pepperoni Flatbread Pizza

Chicken Fingers

Grilled Cheddar Cheese

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Lunch Daily from 11:00 am to 2:30 p.m.

**Express Lunch available until 3:00 p.m.*

Our famous Summit Series Dinners will be back again this winter!

Info & Reservations 800.253.4SKI

Visit www.stowe.com For Details

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Cliff House Chef – Matthew Reeve

Sous Chef– Jess Humphrey

Manager – Brian Clark

Maitre D' – Dave Hunt

All food prices are exclusive of the 9% Vermont Rooms and Meals tax and the 1% Stowe tax. All beverage prices are inclusive of either the 9% Vermont Rooms and Meals tax or the 1% Stowe tax or in the event of an alcoholic beverage inclusive of the 10% Vermont Beverage tax and the 1% Stowe tax.

The consumption of raw or under-cooked meat, fish and eggs that may contain harmful bacteria, may cause serious illness or death