



Banquet Dinner Menu – Spring
Subject to Seasonal Availability

3 Courses

(\$47 per person + Tax – Choose 2 appetizers, 3 entrees, 2 desserts)

(\$39 per person + Tax – Choose 1 appetizer, 2 entrees

- from chicken, pork, fish or vegetarian, 1 dessert)

Appetizers

Spring Vegetable Toast on Grilled Red Hen Bread, Shaved Clothbound Cheddar

-or-

KTB Caesar Salad with Shaved Parmesan and Garlic Croutons

-or-

Fresh Asparagus Soup with Spring Herbs and Crème Fraiche

-or-

Baby Lettuces, Cashews, Blue Cheese and Roasted Beets

-or-

Housemade Pasta, Arugula Pesto, Vermont Creamery Feta, Ramps

Entrees

Stuffed Misty Knoll Chicken Breast, Roasted Mushrooms, Ramps, Sweet Potato Mash

-or-

All Day Roasted Pork, Pork Juice Grits, Grilled Vegetable Ragout

-or-

Seared Salmon with Asparagus Risotto, Olive-Garlic-Herb Relish

-or-

Grilled Vermont Butcher's Steak with Mashed Potatoes, Boucher Blue Cheese, Spring Vegetables

-Substitute Grilled Vermont Beef Tenderloin \$7 Supplement-

-or-

Ricotta Gnocchi with Asparagus, Peas, Fiddleheads and Herbs

Desserts

Chocolate Crusted Maple Mousse, Pecans, Chocolate Sorbet

-or-

Cream Cheese Frosted Carrot Cake with Cider Raisins and Vanilla Ice Cream

-or-

Dark Chocolate Pudding with Vanilla Cream

-or-

Open Face Chocolate–Coffee Sundae with Candied Almonds and Vanilla Anglaise
