



Banquet Dinner Menu – Summer
Subject to Seasonal Availability

3 Courses

(\$48 per person + Tax - Choose 2 appetizers, 3 entrees, 2 desserts)
(\$40 per person + Tax - Choose 1 appetizer, 2 entrees from chicken, pork, fish or vegetarian, 1 dessert)

Appetizers

Heirloom Tomato Salad, Blue Cheese, Pickled Summer Vegetables

-or-

Salad of Vermont Greens with Sweet Peas, Tasty Jade Cucumbers and Goat Cheese

-or-

Heirloom Tomato Soup with Crème Fraiche and Fine Herbs

-or-

The KTB Caesar with Shaved Parmesan and Garlic Croutons

-or-

Braised Bacon Toast with Summer Veggie Ragu

Entrees

Roasted Misty Knoll Chicken, Cheddar Polenta, Green and Yellow Beans, Herb Salsa

-or-

All Day Roasted Pork with Summer Ratatouille and Porky Grits

-or-

Wild King Salmon with New Potatoes, Charred Heirloom Tomato and Spinach

-or-

Grilled Vermont Butcher's Steak with Braised Greens, Red Wine Onions,

Garlic Mashed Potatoes And an Herb – Red Wine Reduction

-Substitute Grilled Vermont Beef Tenderloin \$7 Supplement-

-or-

Ricotta Gnocchi, Heirloom Tomatoes, Corn and Garden Herbs

Desserts

Cream Cheese Poundcake with Fresh Local Berries and Vanilla Cream

-or-

Warm Berry Buckle with Berry Ice Cream

-or-

Dark Chocolate Fudge Cake with Cherry–Vanilla Ice Cream

-or-

Vanilla Crème Brulee with Shortbread Cookies
