



Banquet Dinner Menu – Winter
Subject to Seasonal Availability

3 Courses

\$48 per person + Tax = Choose 2 appetizers, 3 entrees, 2 desserts

-or-

\$40 per person + Tax =

Choose 1 appetizer, 2 entrees from chicken, pork, fish or vegetarian, 1 dessert

Appetizers

The KTB Caesar with Shaved Parmesan and Garlic Croutons

-or-

Winter Squash Toast, Braised Vermont Lamb, Roasted Garlic

-or-

Roasted Cauliflower Soup, Fresh Herbs & White Truffle Oil

-or-

Baby Greens, Candied Pecans, Vermont Apples, Mustard Vinaigrette,
Shelburne Farms Cheddar

-or-

Crispy Braised Vermont Pork, Celery Root Puree, Cider Shallots, House Mustard

Entrees

Misty Knoll Chicken, Winter Squash Risotto, Kale, Garlic-Herb Jus

-or-

Mustard Crusted Pork Shoulder with Buttered Sweet Potato-Turnip Puree,
Bacon Braised Cabbage, Roasted Turnips and Apple-Rosemary Jus

-or-

Grilled Swordfish, Herbed Polenta, Garlic Cauliflower, Brussels Sprouts,
Preserved Lemon and Herbs

-or-

Grilled Vermont Butcher's Steak with Carrots and Parsnips, Garlic Mashed Potatoes,
Boucher Blue Cheese, Red Wine Jus

-or-

Ricotta Gnocchi, Winter Squash, Sage and Pumpkin Seeds, VT Creamery Feta

-or-

Grilled Vermont Beef Tenderloin with Brussels Sprouts, Mashed Potatoes,
Vermont Bacon, Mushroom-Cabernet Sauce

(\$7 supplement)

Desserts

Open Faced Coffee-Chocolate Sundae with Candied Almonds and Vanilla Anglaise

-or-

Warm Apple Buckle, Jack Daniel's Egg Nog Ice Cream

-or-

Dark Chocolate Cake, Warm Chocolate Sauce & White Chocolate-Peppermint Stick Ice Cream

-or-

Vanilla Crème Brulee with White Chocolate-Cranberry Macaroons
