



*This is last year's Christmas Eve menu ~ for example only!*

**Happy Holidays!  
2016**

**SMALL PLATES**

Creamy Lobster Bisque, Tarragon  
\$10

Maine Crab and Avocado Salad, Celery, Tobiko  
\$12

Haddock Fritters, Lemon, Arugula and Fennel  
\$12

The KTB Caesar Salad with Garlic Croutons and Shaved Parmesan  
\$10 Add Spanish White Anchovies \$2

Cider Steamed Maine Mussels, Grilled Bacon, Red Hen Bread, Herbs and Aioli  
\$14

Baby Arugula, Cranberries, Clementines, Shelburne Farms Cheddar, Candied Pecans  
\$10

Chicken Liver Pate, Pickles, House Mustard, Grilled Bread  
\$12

Salmon Tartare with Orange, Watermelon Radish and Tiny Greens, Miso Vinaigrette  
\$13

Vermont Steak Tartare, Crispy Potatoes, Quail Egg, Many House Pickles  
\$13

**LARGE PLATES**

Grilled Vermont Lamb Rack and Braised Shoulder, Garlic Mash, Roasted Mushrooms, Kale  
\$32

House Pappardelle with Maine Lobster, Baby Spinach, Half Pint Tomatoes, Herbs  
\$29

Seared Salmon, Roasted Squash Puree, Red Potatoes, Brussels Sprout Leaves  
\$27

Stuffed and Grilled Cavendish Quail, Crispy Arancini, Cauliflower, Red Wine Jus  
\$27

Grilled LaPlatte Butcher Steak Frites, Roasted Beets, Boucher Blue Cheese  
\$29

Crispy Cauliflower Fritters, Celery Root, Toasted Farro, Carrots, Arugula and Goat Feta  
\$23