



HANOVER RESTAURANT WEEK 2016
SATURDAY, DECEMBER 3 – SUNDAY, DECEMBER 11

FIXED PRICE DINNER
3 COURSES, \$28.00

BEVERAGES, TAX, GRATUITY NOT INCLUDED

APPETIZERS

~CHOOSE ONE~

Potato Gnocchi & Exotic Mushrooms

parmesan, white truffle oil, sage cream

✓ substitute white truffle oil, garlic, shallots, herbs & vegetable of the day

⊗ **Sautéed Maine Mussels**

topped with fries and garlic aioli, chardonnay, garlic and herb butter

Caesar Salad

romaine, shaved parmesan, croutons

ENTRÉES

~CHOOSE ONE~

⊗ **Roast Chicken Breast**

roasted Statler breast with root vegetables, butternut squash risotto, calvados

Penne Rigate Bolognese

pork & beef, roasted tomatoes, garlic, onion, shaved parmesan

Crispy Pork Schnitzel

sautéed spaetzle, apple slaw, calvados sauce

Ravioli du Jour

VT Fresh Pasta Co.'s ravioli, local farm ingredients

DESSERT

~CHOOSE ONE~

Apple Galette

puff-pastry, almond paste, house-made caramel sauce, sweet cream ice cream

Blue Moon Sorbet

locally made in Quechee Vt

English Toffee Bread Pudding

Heath bar clusters, rum sauce and sweet cream ice cream

✓ Vegetarian

✓ Vegan

⊗ Gluten Free

Consuming raw or undercooked food may cause foodborne illness.