



Contemporary American Cuisine

## Prix Fixe Four Course Dinner \$36 (a la Carte too!)

(Please note that due to availability and quality several of our items carry an additional market price in both our prix fixe and a la carte options.)

### Appetizers

(A la Carte \$8.50)

Gingko Nut, Edamame and Crispy Miso Eggplant Salad with Asian Sesame Vinaigrette

Spicy Singapore Salmon "Hush Puppies"

Black Pepper Sesame Tofu Fries, Sweet Chili Aioli

Vermont Harvested Ramps, Chinese Mushroom, Goat Cheese, Moscatel Brulée

### Soup or Salad

(A la Carte \$7.50)

Mild Green Curry Coconut Asparagus Soup

Mesclun Greens, Vermont Goat Cheese, Spiced Nuts with Maple Balsamic Vinaigrette

### Entrées

(A la Carte \$19.50)

Creamy Coconut Risotto Cakes, Thai Peanut Pesto

Five Spice Roasted Chicken Breast, Pineapple Mojito Salsa, Jasmine Rice

Black Sesame Salmon Honey Miso Glaze, Garlic Onion Rice

Tandoori Rack of Lamb, Cumin Roasted Potato and Broccoli Mash *(+\$8.00)*

Grass Fed 9 oz Sirloin, Sweet Ginger Vinegar Reduction, Fork Cracked Baby Potatoes *(+\$9.50)*

House Special Crispy Whole Fish, Light Ginger Scallion Sauce, Stir Fry Noodles *(+market price)*

### Desserts

(A la Carte \$7.50)

To Die For Sticky Toffee Pudding, Warm Caramel Sauce

Strawberry Honey Lime Curd Parfait

Coconut Panna Cotta on Pineapple Carpaccio with Palm Sugar Caramel

Sorbet Trio: Raspberry Cassis, Mango Passion & Ginger Pear

Please inform your wait staff of any food allergies - particularly nuts and shellfish. Consuming raw or undercooked eggs, meats, poultry, shellfish or seafood may increase your risk of food-borne illness.

CHEF/OWNER: TERESA TAN

MANAGER/OWNER: AMY MARTSOLF

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The Classic Vermont Experience with a twist... **ONE DESTINATION**