

Deerhill Inn



Sample Winter Menu

Complimentary Chef's Amuse, Mixed Olives in Olive Oil, Fresh Warm Bread & Fresh Vermont Butter

~ STARTERS ~

Lobster Bisque

Filled with Knuckle & Claw Meat
Finished with Vermont Crème Fraîche & Herb Salad

Smoke & Cure Board

Vermont Prosciutto, Calabrese Sausages, Pepperoncini, Peppadews
Manchego and Aged Grafton Cheddar, Whole Grain Mustard & Warm Baguette

White Wine & Thyme Braised Beets

Served with Baby Mixed Greens, Vermont Chèvre, Fleur de Sel, Pink Peppercorn Dust,
Balsamic Gastrique & Spanish Extra Virgin Olive Oil

Selection of Vermont Cheeses

Jasper Hill's Bailey Hazen Blue, Vermont Creamery's Bonne Bouche
& Vermont Farmstead's Ale House Cheddar
Served with Sidehill Farm's Preserves, Marcona Almonds & Artisanal Crackers

Mixed Greens Salad

Served with Cherry Vinaigrette, Crumbles of Parish Hill Farm's Blue Cheese & Toasted Walnuts

~ ENTRÉES ~

Braised Beef Short Ribs

Slow-Cooked in Red Wine with Garlic & Herbs
Served over Mashed Potatoes with Roasted Carrots and Cremini Mushrooms
with Local Applewood Smoked Pork Belly Lardons

Venison Tenderloin

Marinated in Ginger, Soy & Salted Maple
Served alongside Roasted Sweet Potatoes with Roasted Asparagus

Oven-Roasted Vermont-Grown Quail

Topped with Fig Glaze
Served with Roasted Golden Fingerling Potatoes & Sautéed Brussels Sprouts
Finished with Pomegranate Molasses

Pan-Seared Sea Scallops

Brushed with Poppy & Wildflower Honey Glaze
Served over Roasted Sweet Potatoes with Spiced Pecan Butter & Grilled Asparagus

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Pork Tenderloin Roulade

Filled with Crème de Brie, Toasted Almonds & Cherries
Served over Mashed Potatoes with Sautéed Brussels Sprouts

Pan-Seared Scottish Salmon

Topped with Maple Miso Sauce & Toasted Sesame Seeds
Served over Fluffy Basmati Rice with Garlic-Infused Steamed Spinach

Garden Vegetable Pot Pie

Made with Roasted Sweet Onions, Carrots, Parsnips, Rutabagas, Red Bliss Potatoes,
Leeks, Celery, Garlic & Sweet Peas in Creamy Vegetable Velouté
Topped with Rosemary-Accented Puff Pastry

~ DESSERTS ~

Chocolate Pot du Crème

Mexican Spice Rich Chocolate Pot du Crème
With Bourbon-Infused Chantilly Crème & Shaved Chocolate

Almond and Vanilla bean cake

With Maraschino Cherry Frosting

Spiced Red Wine Poached Pear Crisp

With Dried Cherries, Cinnamon Oat Streusel & Vanilla Crème Anglaise

Salted Caramel Gelato

Butter Pecan Gelato

Blood Orange Sorbet

Blackberry Cabernet Sorbet