



Banquet Dinner Menu – January, February, March & April

Subject to Seasonal Availability

3 Courses

Option #1...\$48 per person (+ Tax & Gratuity)

Choose 2 appetizers, 3 entrees, 2 desserts

-or-

Option #2...\$40 per person (+ Tax & Gratuity)

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

ADD BREAD & BUTTER SERVICE FOR \$1 PER PERSON

Appetizers

The KTB Caesar with Shaved Grana and Garlic Croutons

-or-

Winter Squash Toast, Burrata, Roasted Garlic

-or-

Roasted Cauliflower Soup, Toasted Pepitas

-or-

Roasted Beets, Dry Fried Brussels Sprouts, Blue Cheese Dressing, Pickled Cauliflower

-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 Puree,
Braised Cabbage, Roasted Turnips and Mustard-Rosemary Jus

-or-

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

-or-

Seared Salmon, Garlic Mashed Potatoes, Spinach, Lemon Butter Sauce, 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 Sweet Cream Anglaise

-or-

Warm Brown Sugar Apple Buckle, Sweet Cream Ice Cream

-or-

Dark Chocolate Cake, Warm Chocolate and Butterscotch Sauces, Caramel Ice Cream

-or-

Cinnamon Stick Crème Brûlée with Shortbread Cookies
