

4-Course Valentine's Menu



First Course

Assorted Vermont Cheese Board & Accoutrements

Your Choice of Second Course

Shrimp Bisque Topped with Roasted Corn & Scallions

Arugula Salad with Caramelized Acorn Squash, Pomegranate Seeds & Ginger Lime Vinaigrette

Baked Oysters with Creamed Spinach & Bacon Jam

Gnocchi with Sun-dried Tomato & Garlic Pesto, Oven Roasted Tomatoes & Asparagus

Intermezzo

Lemon & Rosemary Sorbet • Blueberry Red Wine Sorbet

Your Choice of Main Course

Vermont Fresh™ Beet Fettuccine with Creamy Goat Cheese Sauce, Golden & Red Beets,
Topped with Parmesan Cheese

Roasted Half Chicken with Garlic Herb Butter & Truffle Potato Pave

Roasted Red Pepper Risotto with Lobster, Corn & Bacon

Chateaubriand with Fingerling Potatoes Sautéed in Duck Fat, Red Wine Mushroom Cream
Sauce & Port Wine Demi (Can also be prepared for one)

Dessert Course Trio

Mini Cheesecake with Chocolate Strawberry • Lemon Tartlet

Flourless Chocolate Cake with Peanut Butter Mousse

Served In Our Dining Room. Reservations Necessary.

\$55 per guest (does not include tax or gratuity)

Wishing you a lovely Valentine's Day!

**MOUNTAIN TOP
INN & RESORT**