

welcome to

# AMUSE

our menu draws inspiration from the finest local, seasonal ingredients, provided by the region's finest purveyors and harvested from our own organic gardens.

we take great care in preparing your selection, to highlight the textures and flavors inherent to each element.



shawn calley,  
executive chef



## appetizers

three onion soup

braised lamb neck, sherry wine, tarentaise crostini

8

étouffée quail

rock shrimp and andouille stuffing, creole rice

13

crispy chicken hearts

celery root purée, petite carrot salad, chile vinegar

10

oyster shooter two ways

leek fondue, champagne crème, pickled cipolini onions

11

crispy pork belly

quail egg toad in the hole, frisée

13

salt cod fritter

romanesco, spanish olives, frisée

8

ploughman's plate

pork rilette, saucisson, chicken liver mousse,  
aged cheddar, serrano ham, lazy lady

12



salad

roasted beets

blue cheese wedge, herbs & garden greens,  
sherry vinaigrette

10

pickled vegetable salad

winter vegetables, wheat berry, crispy pita,  
preserved lemon vinaigrette

7

bone marrow caesar salad

heart of romaine, aged tomme cheese,  
white anchovy dressing, crostini

12



pasta

pumpkin tortelloni

pepitas, sage brown butter, cider gastrique

11

wild mushroom risotto

black truffle mushroom demi

10

crispy gnocchi

thyme-braised rabbit

13





entrées

smoked veal breast  
polenta, tomato jam, baby carrots, endives  
26

potato-wrapped john dory  
lemon capper beurre blanc, brussels sprouts  
28

local lamb duo  
seared loin, braised shank, vt soldier beans, cabbage salad  
32

vermont emu  
port & currant gastrique,  
potato roulade, baby turnips and carrots  
34

vegetarian paella  
tofu 'scallop', winter vegetables,  
vegetarian sausage, tomato-saffron broth  
22

apple-stuffed pork tenderloin  
cauliflower mashed, baby carrots, apple cider jus  
26

scallops en croute  
yellow swiss chard, yellow cauliflower purée,  
pinot noir reduction  
25

surf and turf  
seared filet mignon, lobster and golden beet hash,  
smoked lobster glace, hollandaise emulsion  
34

cranberry chicken  
chicken galantine, goat cheese,  
german butterball potatoes, baby bok choy  
24





desserts

pistachio and berry semifreddo  
jam center, fresh berries,  
chocolate décor, black cherry sauce

lemon cheesecake  
gingersnap crust, wild maine blueberries,  
thyme whipped cream, molasses sauce

chocolate espresso flourless cake  
espresso ice cream, almond-caramel nougatine

vermont cheese plate  
fig paste, lavash

all desserts 8

for your reference

created by lab equipment company Polyscience, an anti-griddle is a sheet of stainless steel outfitted with refrigerant coils on its underside. it is capable of lowering its temperature to -30°F in just seconds.

sous vide is a new cooking technique that enhances food quality. vacuum-packed ingredients are slowly simmered in 104°-158°F water. the gentle heating gradually breaks down meat fibers and proteins, tenderizing and intensifying flavors as it cooks in its own juices.

the technique is so gentle that it preserves many nutritional qualities that other cooking methods tend to destroy. additionally, sous vide cooking requires little, if any, butter or oil, resulting in a more low-fat, healthy dish.

the thermal circulator provides exceptional control of liquid heating and circulation, assuring a constant temperature throughout the container.