

# The Barnard Inn Restaurant

## Winter Menu

Please make a least one selection from three of the four courses.

### \_\_\_\_\_ First Course \_\_\_\_\_

#### Organic Mesclun Lettuces

Maple Balsamic Vinaigrette, Candied Walnuts,  
Crumbled Blue Cheese, Pippin Apples

#### Fennel & Arugula Salad

Shaved Fennel, Organic Baby Arugula, Vermont Chèvre, Blood Orange  
Vinaigrette, Toasted Pine Nuts

#### Tomato Bisque

Oven Roasted Topped with Vermont Sharp Cheddar Cheese

#### Curried Carrot Soup

Madras Spiced, Chipotle Crème Fraîche, Chili Oil & Crab

### \_\_\_\_\_ Second Course \_\_\_\_\_

#### Venison Carpaccio

Black Pepper Seared (Raw), Marinated Mushrooms, Red Onions & Simple  
Salad

#### Grav Lox

House Cured Salmon with Cucumber Ribbons, Toast Points & Chive-Mustard  
Vinaigrette

#### Goat Cheese, Leek & Asparagus Tartlette

vegetarian, Savory Butter Crust, White Truffle Essence &

#### Steamed Mussels

Prince Edward Island Mussels with Garlic, Chili Flakes & White Wine Fumé

## Entrée Course

### Winter Vegetable Gnocchi

Vegetarian, House Made Potato Gnocchi, Slow Roasted Garlic, Shallots & Winter Vegetables, Pecorino Romano Cheese, White Wine-Herb & Olive Oil Toss

### Long Island Roasted 1/2 Duckling

Boneless, Crispy, Raspberry Glace & Nutmeg Potato Croquette

### Filet of Beef

Black Angus Beef Tenderloin, Black Pepper Seared & Roasted with Cabernet Sauvignon Demi Glace

### Chili & Sesame Encrusted Ahi Tuna

Wok Seared (Rare) Spicy-Toasted Sesame Asian Vermicelli Noodles & Wasabi Spiked Ponzu Sauce

### Lamb Tenderloin Rack Chops

Marinated with Garlic, Chili & Rosemary, Oven Roasted with Pearl Cous Cous, Sun Dried Tomatoes & Zinfandel Glace de Viande

## Desserts

Tahitian Vanilla Bean Crème Brulée

Belgian Bittersweet Chocolate Mousse & Chantilly Cream Parfait

Lemon Zest Sorbet with Pink Grapefruit Supremes

Cream Puffs with Chocolate Covered Jumbo Strawberries & Chantilly Cream

Tapioca Pudding with Champagne Poached Pear

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All Dining room guests \$65.00 minimum for 3 courses, \$75 for 4 course Menu,  
A 20% Service Gratuity will be added for parties of 5 or more.

"Consuming raw or uncooked meats, seafood or shellfish may  
increase your risk of food borne illness" VT Dept. of Health