

# Castle Hill Resort & Spa

## Fine Dining and Lodging

### Prix Fixe Three-Course Menu

#### APPETIZER

choice of one

Steamed Prince Edward Island Mussels  
sautéed with chardonnay, fresh tomatoes, garlic, scallions  
curry fennel butter and grilled focaccia

14

House Made Gluten Free Tamale Bruschetta  
oven roast tomatoes, spinach, mushrooms, fresh mozzarella and basil,  
herb infused olive oil and crème fraiche

10

Baked Escargot Florentine  
garlic galliano butter, brunoise vegetable and toast points

11

Gulf Shrimp Cocktail  
with traditional cocktail sauce and fresh lemon

14

We feature local and handcrafted Vermont products such as; Cabot, Vermont Fresh, Misty Knoll Farms,  
Vermont Maple Syrup

## SOUP / SALAD

choice of one

French Onion Soup Au Gratin  
vegetable broth, Cabot cheeses and herb crouton

10

Roasted Vegetable, Tomato, Cabot Cheddar and Basil

9

New England Corn & Lobster Chowder

11

Caprese Salad

with kumato, vine ripe tomato, mini iceberg lettuce  
fresh mozzarella cheese, balsamic vinaigrette

10

Roasted Golden & Red Beet Carpaccio

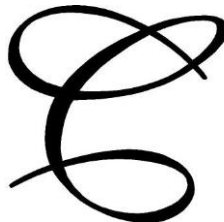
with baby mesclun greens, candied walnuts & goat cheese  
balsamic mango vinaigrette

10

Castle Classic Caesar

crispy pancetta, shaved asiago cheese and tomato  
herb croutons

10



18% gratuity will be added to groups of six or more. The State of Vermont health regulation requires us to issue the following statement: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# ENTRÉE

Castle Beef Wellington  
tenderloin of beef with wild mushroom duxelles  
roasted in flaky puff pastry, duchess potato, burgundy demi glace  
41/59\*

Slow Roasted Rack of Lamb  
with fresh rosemary and mustard rub, potato turnip gratin, mint demi glace  
40/58\*

Grilled Bone-In Filet Mignon  
choice center cut tenderloin  
Vermont blue cheese and shiitake crust, whipped potato  
roasted shallot red wine demi glace  
49/65\*

Grilled Porterhouse Pork Chop  
toasted pine nuts, tomato, julienne peppers & fresh herbs  
parmesan artichoke gnocchi  
29/47\*

The Castle Trio  
grilled lobster tail, jumbo dry sea scallops and petite strip steak  
tomato leek fondue, beurre blanc  
41/59\*

Roast Misty Knoll Chicken  
assorted exotic mushrooms, pearl onions and fresh tomato  
potato parmesan gnocchi, natural thyme jus  
29/47\*

Cider Glazed Cedar Plank Atlantic Salmon Filet  
lobster risotto, creamed spinach & kale  
roasted red pepper coulis  
33/50\*

Chef's Vegetarian Cassoulet  
phyllo dough filled with grilled vegetables, tofu, white beans, eggplant,  
cheese and forest mushrooms with ratatouille sauce  
27/48\*

## Dessert

A selection of freshly made desserts

9

A la carte entrée/\*3-course Prix-Fixe Menu