

# Castle Hill Resort & Spa

## Fine Dining and Lodging

### Prix Fixe Three-Course Menu

#### APPETIZER

choice of one

Prince Edward Island Mussels  
sautéed with chardonnay, fresh tomatoes, garlic, scallions and fennel butter

Vermont Made Gluten Free Crust Bruschetta  
grilled with roma tomatoes fresh mozzarella and basil,  
brushed with herb infused olive oil

Crab Cakes  
pan seared lump crab, shrimp & fresh herbs  
served with tomato concasse

Baked Escargot Florentine  
spinach, roasted garlic, galliano and sweet butter  
garlic toast points

Pan Seared Jumbo Scallop  
wrapped in smoked bacon, topped with crab and sun dried tomato  
herb crème fraiche remoulade

#### SOUP / SALAD

choice of one

Lobster and Apple Brandy Cream Bisque

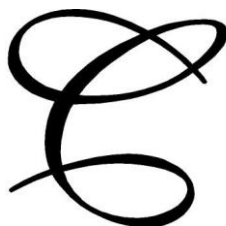
French Onion Soup Au Gratin  
herb crouton and two cheeses

Sweet Corn, Tomato and Vermont Cheddar Cream Soup

Crisp Harvest Greens  
artisan lettuce, maple walnuts, beets & gorgonzola cheese  
roasted tomato balsamic vinaigrette

Castle Classic Caesar  
tossed tender romaine, tomatoes, calamata olives  
herbed oyster croutons, flaked parmesan cheese

House Oval Salad  
baby spinach with marinated artichokes, julienne vegetable  
mushrooms and goat cheese  
basil vinaigrette



## ENTRÉE

Castle Beef Wellington  
tenderloin of beef with wild mushroom duxelles  
roasted in flaky puff pastry, served on red wine shallot sauce  
56

Slow Roasted Rack of Lamb  
with fresh rosemary and mustard crust, mint merlot sauce  
56

Grilled Filet Mignon  
choice center cut tenderloin  
green peppercorn reduction or Béarnaise sauce  
53

Braised Veal Osso Buco  
served with stew vegetables and risotto  
47

Vermont Farm Raised Statler Chicken Breast  
stuffed with sundried tomato, artichoke and spinach  
seared vegetable cake with tarragon jus  
45

Sesame and Wasabi Pea Crusted Ahi Tuna  
julienne vegetables with rice noodle slaw  
ginger soy vinaigrette  
47

Castle Seafood Bouillabaisse  
lobster, scallops, mussels and shrimp with parisienne potatoes  
tomato saffron consommé  
59

Herb Roasted Sea Bass  
lobster, fennel and sweet corn confit  
risotto cake  
48

Grilled Center Cut Sirloin Steak  
encrusted with Vermont blue cheese and lump crabmeat  
48

Chef's Vegetarian Cassoulet  
phyllo dough filled with grilled vegetables, tofu, white beans, eggplant  
and forest mushrooms with ratatouille sauce  
43

## Dessert

A selection of freshly made desserts