

# Castle Hill Resort & Spa

## Fine Dining and Lodging

### APPETIZER

choice of one

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

Vermont Made Gluten Free Crust Bruschetta  
grilled with oven roast tomatoes fresh mozzarella and basil, wild mushrooms  
brushed with herb infused olive oil

Crab Cakes  
pan seared lump crab, shrimp & fresh herbs  
sweet chili beurre blanc

Housemade Mushroom Ravioli  
Grilled portabello, wild mushroom, feta cheese & leek ragout  
savory vegetable ver jus

Roasted Cavendish Farm Raised Quail  
dried fruit compote, apple puree, fig reduction

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.

## SOUP / SALAD

choice of one

New England Lobster & Corn Bisque  
Maine Lobster, corn & crème fraiche

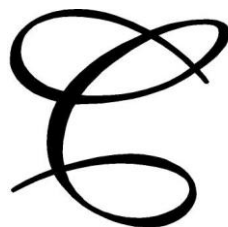
French Onion Soup Au Gratin  
Vegetable broth, Cabot swiss cheese & herb crouton

Soup Du Soire

Steamed Vegetable Terrine  
layers of beets, tomato, spinach, carrot & mushrooms  
over mixed green, Vermont chevre, oven roast tomato vinaigrette

Castle Classic Caesar  
crisp romaine, tomatoes, house croutons, shaved parmesan & smoked bacon

House Oval Salad  
artisan lettuces, poached pears, julienne vegetable  
Castle granola, candied berries, blue cheese vinaigrette



# ENTRÉE

Castle Beef Wellington  
tenderloin of beef with wild mushroom duxelle, roasted in puff pastry,  
whipped potato, sauce bordelaise  
56

Braised Veal Osso Buco  
served with stew vegetables & risotto  
47

Grilled Bone On Filet Mignon  
Vermont blue cheese & shiitake crust  
shallot demi-glace  
56

Slow Roasted Rack of Lamb  
fresh rosemary and mustard crust, potato turnip gratin  
mint demi-glace  
57

Pan Seared Misty Knoll Chicken  
wild mushroom, roasted shallots, sweet potato gnocchi & natural jus  
45

Pan Seared Chipotle Glazed Salmon  
lobster risotto & sautéed spinach  
saffron volute  
48

Seared Pork Medallions & Sweet Sausage  
potato hash, sweet onion bacon relish, pomegranate molasses  
47

Oven Poached Halibut  
littleneck clams, fingerling potato, bouillabaisse sauce  
54

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

## Dessert

A selection of freshly made desserts