

## *Appetizers*

Choice of One

### Castle Crab Cake

pan seared lump crab, shrimp and fresh herbs  
tomato concasse, fennel beurre blanc

### Baked Portabella Mushroom Gratin

artichokes, spinach, roasted peppers and farmstead brie cheese  
toast points, herb infused olive oil

### Jumbo Shrimp, Blue Point Oysters and Sushi Tuna Tartare

traditional cocktail sauce

Your choice of

## *Soup or Salad*

### Lobster and Crab Bisque

Brandy crème fraiche

### Roasted Vegetable, Tomato, Cream and Cabot Cheddar

bean coulis

### Roasted Beet Caprese Salad

Little Lef Farm greens, red and gold beets, vine ripe tomato  
fresh mozzarella cheese, maple balsamic vinaigrette

### Winter Greens Salad

baby kale, spinach, romaine lettuce, grape tomatoes, bacon,  
shaved asiago cheese, dried cranberries,  
organic romano dressing

## *Entrées*

### Castle Beef Wellington

organic beef tenderloin, mushroom duxelle  
flakey puff pastry, roasted shallot demi-glace

### Chef's Sampler

grilled lobster, sword fish and petite filet  
Holland leeks, tomato and spinach slaw, champagne caviar beurre blanc

### Slow Roasted Veal Chop

butternut squash risotto, port wine cream

### Mixed Grill

stuffed Cavendish quail, duck breast and lamb chop  
au gratin potatoes, wild mushrooms, demi-glace

### Vegetarian

Baked eggplant cannelloni  
mushrooms, spinach, tomato, feta cheese,  
rice noodles, delicata squash sauce

## *Castle Dessert Display*

**\$125.00 per person**

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\*The entrees listed above may be served plain due to any dietary restrictions. 20% 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.