



Appetizers

Mussels

roma tomato, basil, chive, panzanella salad, charred tomato aioli

Grilled White Pizza

garden herbs, mozzarella, house made ricotta, local arugula, fresh lemon

Foie Gras Galantine

brioche toast, sun dried cherries, pistachios, saffron infused honey

Vol au Vent

house made caramelized onion sausage, local maitake mushrooms, aged balsamic reduction

Duo of Duck

duck liver mousse, house made duck sausage, whole grain mustard, onion marmalade, toasted sourdough bread

Ahi Tuna Crudo

daikon radish, wasabi tobikko, aged shoyu

Sautéed Diver Scallops

horseradish beet emulsion, baby arugula, Agrumato

Salad

Beef Carpaccio

arugula, chives, parmesan, radish, balsamic, truffle oil

Fennel Orange

red mustard greens, orange supreme, dried cranberries, marcona almonds, orange vinaigrette

Greens

Green Mountain blue cheese, Anjou pear, red onion, walnut vinaigrette



Our Chefs at Verde use only the freshest, finest ingredients, and are proud members of The Vermont Fresh Network. We utilize Vermont grown and raised product whenever possible.

Entrees

Filet of Beef

seared foie gras, roasted potatoes, crimini mushrooms, spinach, pink peppercorn – port demi glace, truffle butter

Pan Roasted Sea Bream

saffron rice, haricot verts, parsley nage, lemon gremolata

Lamb Navarin

lamb Osso Bucco, pearl onions, baby carrots, turnips, fingerling potatoes, peas, lamb jus

Venison Scallopini

sweet potato puree, swiss chard, walnuts, pickled black plum, gran veneur sauce

Pan Seared Arctic Char

roasted potato, niçoise olives, parsnip puree, capers, brown butter

Grass Fed Rack of Lamb

roasted fingerling, baby carrots, asparagus, madeira glace

Twin Brook Farms Pheasant and Cassoulet

house made sausage stuffing, wild rice, cranberry, haricot verts, cassis reduction

Wilcox Farm Pan Roasted Veal Ribeye

roasted potato, broccoli rabe, cherry tomato, smoked bacon, demi glace

Penne Bolognese

house made veal sausage, sirloin, mixed mushrooms, heirloom tomato sauce, basil, fennel pollen, parmesan

Lobster Linguini

Maine lobster, french horn mushrooms, English peas, romano cream

Misty Knoll Farm Pan Roasted Chicken Breast

Spanish chorizo, white beans, winter greens, herb jus

Gnocchi

chanterelle mushrooms, rapini, English peas, parmesan brodo, house made ricotta

Side Dishes

**macaroni and Grafton cheddar cheese
asparagus
sautéed golden beets
tempura green beans with ponzu**

Food allergies? Please notify your server.

A gratuity of 18% may be added to parties of 6 or more.

Consuming raw or undercooked meat, fish or shellfish may increase risk of food borne illness