



## Appetizers

### House Cured Salami Board

*Fennel salami, prosciutto, hot coppa, mortadella, marinated olives, pickled vegetables and local cheese* 18.00

### Nantucket Bay Scallops

*With cauliflower puree and sautéed Chanterelle mushrooms* 17.00

### Smoked Wild Salmon Croquets

*With cucumber relish and lemon crème fraîche* 14.00

### Wild Chatham Mussels

*With house made Merguez, roasted tomatoes, and saffron broth* 14.00

### House Made Gnocchi

*With braised Ox Tail, acorn squash, and sage cream* 14.00

### Guinea Fowl Soup

*En croute with Grafton Cheddar Cheese* 12.00

## Salad

### Mache Salad with House Cured Prosciutto

*Poached Bosc pear and Gordon's Pond balsamic vinegar* 15.00

### Caesar Salad

*With grilled prawns and Espelette oil* 14.00

### Greens Salad

*Cepe Vieja vinaigrette, herbs, candied pecans, goat cheese and Black Mission figs* 9.00

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



## Pasta

### Linguini

*With Cape Cod clams, house cured pancetta, arugula, and tiny tomatoes 34.00*

### Braised Vermont Rabbit Parpadelle

*Slow roasted tomato, green olive and preserved lemon 28.00*

### Spagatini

*With Bolognese and Parmesan Cheese 25.00*

## Entrees

### Cod

*With potato leek ragout, truffle butter, and shaved fresh black truffles 30.00*

### Venison

*With fondant sweet potatoes, upland cress, and cranberry jus 36.00*

### Pork Osso Bucco

*With butternut squash cheddar gratin and sautéed swiss chard 32.00*

### Colorado Lamb Noisette

*Artichoke hearts, roasted sweet tomatoes, preserved lemon, and olive jus 42.00*

### Seared Duck Breast

*With wild mushroom risotto, cider braised shallots, and hazelnut jus 34.00*

### Wild Striped Bass

*With turnip and lobster ragout 35.00*

### Sous Vide Chicken Breast

*Ratatouille, Cheddar Rosti Potatoes and chicken jus 29.00*

### Duck Confit

*Beluga lentils, smoked shallots, and Rainbow Swiss Chard 28.00*

### Northeast Family Farm Ribeye Au Poive

*Locally raised - grass fed*

*Crispy potato, mustard greens, torched blue cheese, and red wine demi glace 38.00*

## Side Dishes

Sautéed Brussel Sprouts

Garlic Potato Puree

Grilled Asparagus

Wild Mushroom Risotto

**\$9.00**

*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*