



Four Course
Verdè Noché Sample Menu
\$30.00

Available Wednesday, Thursday, and Friday Evenings
Dinner Service begins at 6:00

First Course

House Cured Salami

Pepperoni and hot coppa with marinated olives, pickled vegetables, and local cheese

House Made Gnocchi

Braised Ox Tail, acorn squash, and sage cream

Prince Edward Island Mussels

Steamed with white wine, tomato, and torn basil

Pea Soup

Rock Shrimp, and house cured spec

Crispy Pork Belly

Potato puree, apple slaw, and horseradish jus

Second Course

Green Salad

Cepe Vieja vinaigrette, herbs and Twig Farm Goat Tomme

Third Course

Choice of

Casco Cod

Spring Pea, house cured Pancetta, and potato ragu with Rock Shrimp

Linguini Bolognese

Parmesan cheese

Smoked Pork Shoulder

Cheddar Grits and fermented Cole slaw

Chicken Milanese

Bitter Greens and Potato Wisps

Sous Vide Flank Steak

Asparagus, potato puree, and demi glace

Dessert Course

Chef's Dessert Tasting



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