



Three Course Verdé Noché Menu

\$30.00

First Course

Red Curry Mussels

roast tomato, torn basil, fries

House Made Ricotta Ravioli

tiny tomatoes, torn basil, parmesan broth

Cavendish Farm Quail

chicken confit, local strawberry, Gordon's Pond balsamic

Arugula

house made guanciale lardons, shaved parmesan, lemon dressing

Grilled Baby Octopus Salad

grapefruit brûlée, sorrel oil

Second Course

Wild King Salmon

morel mushrooms, spring peas, lemon nage

Northeast Family Farms Flank Steak

asparagus, potato puree, truffled fried egg

Maine Fluke

sweet tomatoes, shaved fennel, tomato vinaigrette

Pan Roasted Chicken Breast

rosti potato, sautéed dandelion greens, tomato caper relish

Wanabea Farm Rabbit Pappardelle

roasted tomatoes, green olive, preserved lemon, rabbit jus

Dessert Course

Chef's Dessert Tasting



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.

Appetizers

House Cured Salami Board hot coppa, chorizo, lonza, pancetta, marinated olives, house pickles, local cheese	19
Vadouvan Crusted Scallops leek apple puree, cider reduction	15
Cavendish Farm Quail chicken confit, local strawberries, Gordon's Pond Balsamic	14
House Made Ricotta Ravioli tiny tomatoes, torn basil, parmesan broth	13
Red Curry Mussels roast tomato, torn basil, fries	13
Yearling Garlic Noodle Soup celeriac, carrot, dandelion	12

Salad

Grilled Baby Octopus Salad grapefruit brûlée, sorrel oil	12
Arugula house made guanciale lardons, shaved parmesan, lemon dressing	10
Pete's Greens strawberries, Twig Farm goat cheese, pine nuts	9

Entrees

Lamb Persillade fried potatoes, spring pea salad, lamb jus	35
Maine Lobster Linguini chanterelle mushrooms, brussel sprouts leaves	36
Pan Roasted Chicken Breast rosti potato, sautéed dandelion greens, tomato caper relish	29
Northeast Family Farms Flank Steak asparagus, potato puree, truffled fried egg	34
Wanabea Farm Rabbit Pappardelle roasted tomatoes, green olive, preserved lemon, rabbit jus	28
Wild King Salmon morel mushrooms, spring peas, lemon nage	35
Jerk Pork Cheeks confit leeks, roast potato, pork jus	28
Maine Fluke sweet tomatoes, shaved fennel, tomato vinaigrette	31
Spagatini traditional bolognese	26

Side Dishes

grilled asparagus & truffled egg - 9	confit leeks - 6
brussel sprouts - 9	shallot dusted fries - 6
tempura green beans with ponzu - 9	cucumber salad - 3

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

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