

# SOLSTICE

CONTEMPORARY ★ AMERICAN ★ RUSTIC

WE ARE GRATEFUL TO ALL OF OUR VERMONT FRESH NETWORK PARTNERS WHO SUPPORT US WITH THEIR HARD WORK, DEDICATION, AND COMMITMENT TO SUSTAINABILITY.

## 5 COURSE TASTING MENU

CHEF SEAN BUCHANAN'S NIGHTLY TASTES .....75  
WINE PAIRING .....35

APPETIZER  
SECOND COURSE  
MAIN COURSE  
ARTISAN CHEESE COURSE  
TASTING DESSERT

## VERMONT ARTISAN CHEESE .....4 EA / 6 FOR 20

CHAMPLAIN HONEY, CHUTNEY, MANSFIELD BAGUETTE

### BLOOMY RIND

TRIPLE CREAM  
PASTEURIZED COWS MILK  
CHAMPLAIN CREAMERY:  
VERGENNES

### COUPOLE

PASTEURIZED GOATS MILK  
VT BUTTER & CHEESE:  
WEBSTERVILLE

### TRILLIUM

RAW GOAT / COWS MILK  
LAZY LADY FARM: WESTFIELD,  
VT

### BONNE BOUCHE

PASTEURIZED GOATS MILK  
VT BUTTER & CHEESE:  
WEBSTERVILLE

### WASHED RIND

TIMBERDOODLE  
RAW COW / SHEEPS MILK  
WOODCOCK FARM: WESTON

### BOURÉE

RAW COWS MILK  
DANCING COW FARM: BRIDPORT

### DORSET

RAW JERSEY COWS MILK  
CONSIDER BARDWELL FARM:  
W. PAWLET

### NATURAL RIND

TWIG TOMME  
RAW GOATS MILK  
TWIG FARM: CORNWALL

### MANCHESTER

RAW JERSEY COWS MILK  
CONSIDER BARDWELL FARM:  
W. PAWLET

### PAWLET

RAW JERSEY COWS MILK  
CONSIDER BARDWELL FARM:  
W. PAWLET

### TARENDAISE

RAW COWS MILK  
SPRINGBROOK FARM: READING

### ASCUTNEY MOUNTAIN

RAW JERSEY COWS MILK  
COBB HILL: HARTLAND

### FOUR CORNERS

RAW JERSEY COWS MILK  
COBB HILL: HARTLAND

### 2 YR CHEDDAR

RAW COW'S MILK  
SHELBURNE FARMS: SHELBURNE

### BLUE

MOSSEND BLUE  
RAW SHEEPS MILK  
BONNIEVIEW FARM: ALBANY

### VAQUERO BLUE

PASTEURIZED SHEEPS MILK  
WILLOW HILL: MILTON

## GARDEN

### APPLE & CRANBERRY SALAD WITH MUSTARD VINAIGRETTE

FRISÉE, CHAMPLAIN APPLE, CANDIED WALNUTS, DRIED CRANBERRIES, AGED CHEDDAR .....9

### BEET SALAD WITH LEMON YOGURT

VALLEY DREAM BEETS, RADISHES, MICRO GREENS, BOUCHER BLUE.....9

### TOMATO SALAD WITH HONEY DRESSING

HYDROPONIC TOMATOES, MINT, PINE NUT BRITTLE, CRISP PANCETTA .....9

TASTING MENU SALAD .....11

## COLD BITES

### CHARCUTERIE TRIO

CORNICHONS, MUSTARD, PICKLED ONIONS, BAGUETTE .....10

### LA BELLE FOIE GRAS CROSTINI

VT CRANBERRY CHUTNEY, DRIED LAVENDER .....11

### BOYDEN BEEF TARTARE

CAVENDISH QUAIL EGG, FRIED PICKLES, TOAST .....11

### HOUSE PÂTÉ WITH PISTACHIO

BERRY SALAD, BERRY VINEGAR REDUCTION .....8

### DUCK CARPACCIO

TRUFFLE OIL, SMOKED SEA SALT, PICKLED PEPPERS.....11

SOLSTICE USES LOCAL & NATURAL PRODUCTS WHENEVER POSSIBLE

\*PLEASE ADVISE US IF YOU HAVE ANY DIETARY CONCERNS OR FOOD ALLERGIES.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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## WARM BITES

SOUP OF THE DAY.....7

### JONAH CRAB CAKE

THAI PEANUT SAUCE.....11

### DUCLOS & THOMPSON PORK BELLY

SPICED CHAMPLAIN HONEY, BALSAMIC REDUCTION .....10

### RHODE ISLAND CALAMARI

BASIL AIOLI, LEMON FRITO, FRIED PEPPERS .....10

### BLUE HILL MUSSELS

RED CURRY, LIME, COCONUT MILK.....11

## ENTREES

SMALL PLATE / LARGE PLATE

### SEA

#### MAINE LOBSTER RISOTTO

VT MASCARPONE, CLOTHBOUND CHEDDAR.....16 / 24

#### NEWFOUNDLAND STEELHEAD TROUT

HAZLENUT ROMESCO, FRIED ARTICHOKE, CHIVE OIL.....15 / 24

#### GEORGES BANK SCALLOPS WITH LOBSTER SAUCE

CHESTNUT, CORN, LOBSTER, PEA TENDRIL.....17 / 25

#### MARKET FISH.....

16 / 24

### FIELD

#### TRUFFLED GARGANELLI PASTA WITH SHERRY CREAM

OYSTER MUSHROOMS, PEAS, PICKLED PEPPERS, CLOTHBOUND CHEDDAR .....14 / 23

#### ARTICHOKE & GOAT CHEESE FLATBREAD

ARTICHOKE, RED PEPPERS, BASIL PESTO, MOZZARELLA, VT GOAT CHEESE .....14

#### BRUSSEL SPROUT & BLUE CHEESE FLATBREAD

BRUSSEL SPROUTS, BOUCHER BLUE, CHAMPLAIN HONEY.....16

### PASTURE

#### MISTY KNOLL CHICKEN WITH ROSEMARY GLACE

ROASTED VALLEY DREAM BEETS, SHAVED FENNEL.....20

#### WEYBRIDGE PORK TENDERLOIN

MOROCCAN SPICE, SQUASH PUREE, CHICK PEAS WITH ALMONDS & RAISINS .....16 / 24

#### RACK OF LAMB WITH GINGER & CHAMOMILE SAUCE

VALLEY DREAM CELERIAC PURÉE, LOCAL GREENS .....17 / 29

#### BOYDEN FARM STEAK WITH RED WINE SAUCE

PEAS, POTATO CREAM, FRIED ONIONS

TENDERLOIN.....22 / 38

DELMONICO RIBEYE.....31

SIDES.....5

BUTTERWORKS POLENTA CAKES

WILTED GREENS

FINGERLING POTATOES

SEASONAL VEGETABLES

TRUFFLED MAC & CHEESE

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