

# SOLSTICE

*Welcome to Solstice, where you will enjoy a genuine "farm-to-table" experience. We believe in elegant, yet simple cuisine that is inspired by the natural flavors of fresh and locally-grown ingredients, and the unique tastes of Vermont's artisan growers.*

## Tasting Menu

**Four Course** Chef's Tasting Menu \$75  
Sommelier's Wine Pairing \$40

**Seven Course** Grand Tasting \$125  
With Grand Pairing \$55

## Starters

### **Vermont Cheese Plate**

Three Artisan Cheeses with Paired Accoutrements  
Served with Fresh Baguette  
\$16

### **Charcuterie Plate**

House Sausage, Pâté, & Smoked Duck  
Served with Accoutrements and Fresh Baguette  
\$16

### **Home Made Gnocchi**

Home - Made Gnocchi with Tomato, Garlic & Herbs  
\$12

### **Grass - Fed Beef Tartare**

Quail Egg, Truffled Frisee, Herbed Grilled Toasts  
\$16

### **Traditional Onion Soup**

With Smoked Grafton Cheddar  
CW \$10

### **Simply Greens**

Served with Our Seasonal Vinaigrette  
CW \$9

### **Spinach Salad**

Vermont Baby Spinach with Boucher Farm Blue Cheese Dressing  
Toasted Walnuts, Radishes, & Pickled Red Onion  
\$10

### **Shrimp Panzanella**

Summer Greens with Lemon Basil Dressing  
Wild Poached Shrimp, Farm Tomatoes, & House Croutons  
\$14

*\*Please advise your server if you have any dietary concerns or food allergies.*

*\*CW: Denotes dishes that are designed for our Cooper Wellness Nutritional Program.*

*\*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness.*

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## Entrées

### **Georges Bank Scallop**

Seared Scallops with Crispy Braised Pork Belly, Honey Ginger Sauce  
Baby Potatoes with Wilted Greens  
\$36

### **Sweet Corn and Chevre Ravioli**

With a Thyme Corn Broth  
Braised Radish, Sweet Corn, Purple Kale  
CW \$24

### **Vermont Farm Steak**

Dry Aged Vermont Beef with Natural Rosemary Jus  
Truffled Polenta Cake, Roasted Tomatoes & Brussels Sprouts  
\$37

### **Brined All-Natural Pork Loin**

Grilled Pork Loin with Black Pepper Maple Sauce  
Sweet Potato Gratin, Broccoli Raab & Roasted Peppers  
\$34

### **Grilled Wild Salmon**

With White Wine Butter, Sautéed Spinach & Orange-Basil Basmati Rice  
\$30

### **Barramundi & Lobster Tail**

Pan Seared Boneless Whitefish Filet, Butter Poached Maine Lobster,  
Pea Tendrils & Celeriac Puree  
\$43

### **Misty Knoll Farms Chicken Breast**

Stuffed with La Belle Farms Foie Gras  
Foraged Mushroom Ragout, Cipollini Onion &  
Parsnip Mashed Potatoes  
\$32

### **Ratatouille Lasagna**

Layers of Fried Eggplant, Squash, Zucchini, Roasted Red Peppers, Olive Oil  
Poached Tomatoes & Red Pepper Coulis  
\$23

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