

SOLSTICE

Contemporary • American • Rustic

We are grateful to all of our Vermont Fresh Network partners around the state who support us with their hard work, dedication, and commitment to sustainability. We are proud to showcase their produce, meats, cheeses, and artisan ingredients at Solstice.

Blue Ledge Farm
Blythedale Farms
Boucher Family Farm
Butterworks Farm
Cabot Cooperative
Champlain Valley Apiaries
Champlain Valley
Creamery
Champlain Orchards
Cobb Hill Cheese
Consider Bardwell Farms
Dancing Cow Farm
Duclos and Thompson
Farm
Eden Winery

Flag Hill Farms
Grafton Cheese
Jasper Hill Farms
Laughing Moon
Chocolates
Maple Meadows Farm
Misty Knoll Farms
Monument Dairy
PT Farms
Sam Mazza's Farm Stand
Shelburne Farms
Snow Farm Winery
Taylor Farms
Thistle Hill Farm
Tweed Valley Farms

Twig Farm
Vermont Artisan Coffee &
Tea
Vermont Smoke & Cure
Woodcock Farm
Wood Creek Farm
Valley Dream Farm
Vermont Butter & Cheese
Co.
Vermont Cranberry Co.
Vermont Herb & Salad
Vermont Hydroponic
Produce
Vermont Soy Company

Chef's Selection of Artisan Cheese

Solstice uses over 30 award winning cheesemakers to showcase the bounty of Vermont. Allow us to select the perfect cheeses for you.

3 Cheese Selection	\$15
5 Cheese Selection	\$22
7 Cheese Selection	\$28

Starters

Soup of the Day

\$8

Simply Greens

Served with Our Seasonal Vinaigrette

\$9

Arugula Salad

Baby Arugula with Sherry Mustard Vinaigrette
Boucher Blue Cheese, Shaved Radish & Candied Walnuts

\$11

Crispy Calamari

East Coast Calamari with Lemon Frito & Basil Aioli

\$14

Steamed Mussels

Blue Hill Mussels with Hourglass Ale & Red Curry Cream

\$15

Foie Gras Mousse

La Belle Foie Gras Mousse with Honey Roast Plums & Crostini

\$15

Heirloom Tomatoes

Layered Heirloom Tomatoes with Champlain Honey & Black Pepper

\$13

All Prices Do Not Include Tax

**Please advise your server 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 borne illness, especially if you have certain medical conditions.*

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Five Course Tasting Menu

Chef's Tasting Menu \$75

Wine Pairing \$40

Appetizer
Second Course
Main Course
Cheese Selection
Tasting Dessert

Entrées

Salt & Pepper Tofu

Crispy Noodles, Sesame Dressing & Napa Cabbage Slaw
\$22

Local Lamb Campanelle Pasta

Braised Duclos & Thompson Farm Lamb with Basil - Ginger Broth
Carrots, Baby Greens & Toasted Pistachios
\$26

East Coast Scallops

Georges Bank Scallops & Crispy Pork Belly with Tarragon & Roast Apple
\$27

Roast Breast of Chicken

Misty Knoll Chicken with Wild Mushroom Ragout & Balsamic Frisée
\$24

Grilled Pork Tenderloin

Duclos & Thompson Farms Pork Tenderloin with Sauce Verte
\$24

Fresh Market Fish

Selection of the Markets' Freshest Fish
\$29

Grilled Vermont Farm Steak

Dry Aged All Natural Wood Creek Farm Beef
Tomato & Blue Cheese Salad with Red Wine Vinaigrette

5 oz Petite Tenderloin \$36

8 oz Filet Mignon \$44

10 oz Delmonico Ribeye \$35

Sides

\$6

Butterworks Farms Polenta Cakes
Duck Fat Fingerling Potatoes
Truffled Mac & Cheese
Bacon Laced Seasonal Vegetables
Grilled Asparagus
Wilted Summer Greens

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