

# SOLSTICE

Rustic ★ Contemporary ★ American

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

## ARTISAN CHEESE PLATE

LOCAL HONEY, STONE FRUIT CHUTNEY,  
SALTED PISTACHIOS, HARVEST BREAD  
**SELECT 3 FOR 16 or SELECT 5 FOR 22**

### **BIJOU**

PASTEURIZED GOAT  
VERMONT BUTTER & CHEESE CO.

### **TRIPLE CRÈME**

PASTEURIZED ORGANIC COW  
CHAMPLAIN VALLEY CREAMERY

### **ASCUTNEY MOUNTAIN**

RAW JERSEY COW  
COBB HILL

### **INSPIRATION**

RAW COW  
MT. MANSFIELD CREAMERY

### **TARENDAISE**

RAW COW  
SPRING BROOK FARM

### **BAYLEY HAZEN BLUE**

RAW AYRSHIRE COW  
JASPER HILL FARM

### **GORDAWNZOLA**

RAW COW  
BOUCHER FAMILY FARM

### **LANDAFF**

RAW HOLSTEIN COW  
LANDAFF CREAMERY

### **CABOT CLOTHBOUND CHEDDAR**

PASTEURIZED HOLSTEIN COW  
CABOT CREAMERY

## CHARCUTERIE

ASSORTED MEATS,  
CHERRY MUSTARD, GRILLED BREAD,  
TAQUERIA-STYLE PICKLED VEGETABLES  
16

## STARTERS

### **LOCAL BUTTERNUT SQUASH BISQUE**

MAPLE MARSHMALLOW  
8

### **CONFIT DUCK TART**

RASPBERRY GELÉE, TOASTED HAZELNUTS,  
MICRO GREENS with TRUFFLE OIL  
12

### **LOCAL BEET & CHÈVRE**

LOCAL WINTER MIX, LAVENDER,  
VERMONT HONEY VINAIGRETTE  
11

### **FIVE SPICED SHRIMP**

SHIITAKE DUXELLE, SESAME GINGER  
LIME REMOULADE  
16

### **SALMON CRÊPENETTE**

FIG JAM, LEMON REMOULADE  
& PETITE GREENS  
14

### **CRISPY CALAMARI**

SPICY CHILI DIP  
12

### **POTATO & SORREL PIE**

PULVERIZED ACORN SQUASH,  
TRUFFLE OIL  
11

### **CAESAR SALAD**

WHITE ANCHOVY DRESSING,  
CROUTONS,  
ROASTED GARLIC BULB  
12

### **MAPLE BROOK MOZZARELLA**

BLISTERED TOMATOES,  
BALSAMIC SYRUP,  
BASIL PURÉE  
13



SOLSTICE USES LOCAL NATURAL PRODUCTS WHENEVER POSSIBLE  
FOR YOUR CONVENIENCE, AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.  
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 BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

11.28.2011

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## ENTRÉES

### **LOCAL PORK OSSO BUCCO**

SWEET GARLIC POTATO MASH,  
NATURAL JUS  
28

### **MOULARD DUCK BREAST**

ROASTED ROOT VEGETABLES  
with CHERRY SYRUP  
32

### **PAN SEARED SHETLAND SALMON**

TRUFFLED FRENCH LENTIL, TOMATO,  
CHÈVRE SALAD  
28

### **BRAISED MISTY KNOLL CHICKEN**

CARAMELIZED GARLIC YUKON MASHED,  
CIPPOLLINI, LEEKS & THYME  
26

### **MAINE LOBSTER MAC N' CHEESE**

MORNAY CHEESE SAUCE  
& TRUFFLES  
32

### **SEARED ATLANTIC SCALLOPS**

YAM PURÉE, BACON BRUSSELS,  
THYME JUS  
29

### **CORIANDER STRIPED BASS**

BUTTERNUT BACON RISOTTO CAKE,  
CIDER SYRUP  
31

## FROM THE GRILL

CHEF SELECTIONS FROM THE GRILL  
INCLUDE CHEF'S CHOICE OF STARCH AND  
SEASONAL VEGETABLE

### **7 OZ FILET MIGNON**

38

### **10 OZ PORK CHOP**

32

### **10 OZ RIBEYE**

38

### **5 OZ TWIN LAMB LOIN CHOPS**

36

## ENHANCEMENTS

6

BABY CARROTS  
WITH CANDIED GINGER

SWEET POTATO PURÉE

CIDER BACON BRAISED  
BRUSSELS SPROUTS

MAPLE WILD MUSHROOMS

ROASTED GARLIC  
YUKON POTATO MASHED

BRAISED GREENS



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