

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.

Valentine's Day

Four Course Dinner

Sunday, February 14th, 2010

85 per guest for food

40 for beverage pairing

Seatings from 5:30 until 10 pm

Complimentary Champagne Toast

SOUP

Poached Oysters with Fennel & White Bean Soup
Fingerling Potato Chips & Caviar Oil

OR

Carrot Bisque with Avocado Crème Fraîche
Coriander Vinegar Reduction & Salsify Crisps

SALAD

Heirloom Tomato Salad with Mustard Vinaigrette
Chèvre Crouton, Pine Nut Brittle & Basil Honey

OR

Mushroom & Arugula Salad with Truffle Vinaigrette
House Pancetta, Radish, Baby Rose Petals

ENTRÉE

Local Strip Loin with Pink Peppercorn Demi Glace
Cauliflower Gratin & Brown Butter Baby Carrots

OR

Crispy Striped Bass with Clementine Honey Butter
Anise Scented Butternut Squash Purée & Broccoli Raab

OR

Fig & Almond Stuffed Cavendish Quail with Vanilla Rum Sauce
Asparagus Risotto with Baby Greens

OR

Scallop & Gnocchi with Basil Champagne Butter
Garlic, Ginger & Lemongrass Accents

SWEETHEART ENDING

Chocolate Hazelnut Génoise Cake
Raspberries & Ginger Crème Anglaise

OR

Tahitian Vanilla & Strawberry Panna Cotta
Chocolate Covered Strawberries & Praline Tuile

OR

Banana Ice Cream with Passion Fruit Coulis
Banana Wontons, Caramelized Pineapple & Almond Crunch

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 BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS