# Barnard Inn Restaurant 

Three course prix-fixe menu \$61
(Menu is subject to change daily)

## First Course

Mesclun Lettuces gf véa VT chèvre, macerated strawberries, sea salted pepitas, balsamic vinaigrette
Watermelon 'Gazpacho’ gf vé watermelon, cucumber, carrots, ginger, lime, wasabi, fresh spearmint
Lobster Ravioli Maine Lobster pecan- chive 'pesto', spinach, annato seed oil
Arancini di Riso gf Crispy Italian rice balls, shallots, white wine, gooey provolone center, porcini mushroom broth

## Entree

Maple Pecan Salmon gf lightly pecan crusted, maple syrup brown butter, aromatic jasmine rice, spring vegetables
Chicken Curry gf véa chicken, vegetables, fresh ginger, garlic, scallions, yellow curry-coconut cream, aromatic Jasmine rice, cilantro, fresh lime (tofu vegan available)

Lamb Rack Chop gf NZ rosemary, thyme, garlic, crushed red pepper marinated, tomato-cucumber-mint salad, red wine pan jus

Filet Mignon gf skillet seared, sun dried tomato demi-glace, nutmeg-gf croquette, sautéed spinach

## Dessert

Ginger Spiced Carrot Cake gforganic carrots, ginger, VT cream cheese icing
Chocolate Torte off bittersweet Belgian chocolate, French roast coffee, vanilla whipped cream
Crème Brulée gf cream, raw sugar, local eggs, Tahitian vanilla
Avocado Ice Cream gf vé vegan avocado, coconut milk, bittersweet chocolate shavings, sea salt
Skillet Sundae gf iron skillet baked to order chocolate chunk cookie, salted caramel ice cream, chocolate sauce

$$
g f=\text { gluten free } / v=\text { vegetarian } / v e ́=\text { vegan } / d f=\text { dairy free }
$$

Masks are still required while walking throughout the restaurant.
Please let your server know if you have any allergies or special requests.
Cell phones and devices are not allowed at the tables.
Thank you for understanding.

