



Christmas Day Buffet

Wednesday, December 25, 2024

\$115 Per Person/\$75 Per Child 12 & Under
Menu Subject to Change

Stationary Starters

Northeast Raw Bar

Oysters, Top Neck Clams, Pickled Shrimp,
Jonah Crab Claws, Cocktail Sauce,
Mignonette, Lemons, Horseradish

Billings Farm Cheddar Salad

Tuscan Kale, Honey Crisp Apples, Port Cherries,
Red Onions, Red Quinoa, Candied Pecans,
Billings Farm Reserve Cheddar,
Maple Cider Vinaigrette

Mushroom Bisque

Pecan Relish

Vermont Artisan Cheese Selection

Locally Sourced Vermont Cheeses,
Marinated Vegetables, Crackers,
House Made Mustard

Assorted Artisan Breads

Baguettes, Focaccia,
Soft Rolls, French Water Rolls

Beet Salad

Salt Roasted Beets, Local Blue Cheese,
Arugula, Hazelnuts, Citrus Vinaigrette

Chef Carved

Local House Maple Cured Smoked Ham

House Mustard, Cranberry Apple Chutney

Rosemary Roasted Leg of Lamb

Mint, Lamb Jus

Herb Salted Prime Rib

Kelly Way Gardens' Horseradish Crema, Au Jus

Chef Crafted

Winter Pasta

House Gemelli, Kale,
Creamy Eggplant, Walnut Crumble

Seafood Stuffed Sole

Nitty Gritty Polenta, Broccolini,
Lemon Herb Brown Butter

Sides

Parsnips & Carrots

Kedron Valley Maple Whiskey Glaze

Green Beans

Garlic Parmesan Crumbs

Squash & Brussels Sprouts

Harissa Spices

Roasted Marble Potatoes

Herbs, Sea Salt

Anson Mills Grits au Gratin

Billings Farm Cheese

Pommes Purée

Desserts

Chocolate Yule Log

Vanilla Yule Log

Baumkuchen Quince Mousse

Salty Caramel Cream Puffs

Mont Blanc

Chestnut Cream Meringue

Chocolate Mint Crunch Bar

Pistachio Cream Puffs

Assorted Truffles

Spicy Chocolate Macaroons

Christmas Cookies

Verinne



Reservations Required | 802-457-6671
A 20% Gratuity Will be Automatically Added for Parties of 6 or More

