

Castle Hill Resort & Spa

Fine Dining and Lodging

Prix Fixe Three-Course Menu

APPETIZER

choice of one

Steamed Prince Edward Island Mussels
sautéed with chardonnay, fresh tomatoes, garlic, scallions
curry fennel butter and grilled focaccia

House Made Gluten Free Tamale Bruschetta
oven roast tomatoes, spinach, mushrooms, fresh mozzarella and basil,
herb infused olive oil and crème fraiche

Baked Escargot Florentine
garlic galliano butter, brunoise vegetable and toast points

Gulf Shrimp Cocktail
with traditional cocktail sauce and fresh lemon

We feature local and handcrafted Vermont products such as; Cabot, Vermont Fresh, Misty Knoll Farms,
Vermont Maple Syrup

SOUP / SALAD

choice of one

French Onion Soup Au Gratin
vegetable broth, Cabot cheeses and herb crouton

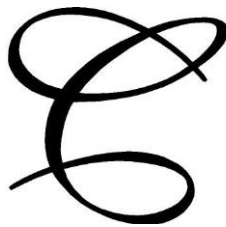
Roasted Vegetable, Tomato, Cabot Cheddar and Basil

New England Corn & Lobster Chowder

Caprese Salad
with kumato, vine ripe tomato, mini iceberg lettuce
fresh mozzarella cheese, balsamic vinaigrette

Roasted Golden & Red Beet Carpaccio
with baby mesclun greens, candied walnuts & goat cheese
balsamic mango vinaigrette

Castle Classic Caesar
crispy pancetta, shaved asiago cheese and tomato
herb croutons



18% gratuity will be added to groups of six or more. The State of Vermont health regulation requires us to issue the following statement: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉE

Castle Beef Wellington
tenderloin of beef with wild mushroom duxelles
roasted in flaky puff pastry, duchess potato, burgundy demi glace
59

Slow Roasted Rack of Lamb
with fresh rosemary and mustard rub, potato turnip gratin, mint demi glace
58

Grilled Bone-In Filet Mignon
choice center cut tenderloin
Vermont blue cheese and shiitake crust, whipped potato
roasted shallot red wine demi glace
65

Grilled Porterhouse Pork Chop
toasted pine nuts, tomato, julienne peppers & fresh herbs
parmesan artichoke gnocchi
47

The Castle Trio
grilled lobster tail, jumbo dry sea scallops and petite strip steak
tomato leek fondue, beurre blanc
59

Roast Misty Knoll Chicken
assorted exotic mushrooms, pearl onion and fresh tomato
potato parmesan gnocchi, natural thyme jus
47

Cider Glazed Cedar Plank Atlantic Salmon Filet
lobster risotto, creamed spinach & kale
roasted red pepper coulis
50

Chef's Vegetarian Cassoulet
phyllo dough filled with grilled vegetables, tofu, white beans, eggplant,
cheese and forest mushrooms with ratatouille sauce
48

Dessert

A selection of freshly made desserts