Special Valentine's Day To Go 3 Course Menu 2025

Salad

Vermont Little Leaf mixed green salad with a maple balsamic vinaigrette.

Baguette & butter

Entree Choice

10 Ounce Braised Boneless Beef Short Rib

Red wine Demi glaze, garlic Yukon gold mashed potatoes, green beans, baby carrots and roasted shallot.

(OR)

Chef's Salmon En Croute

A 6 ounce salmon filet topped with our baby arugula § Boursin cheese spread, wrapped in puff pastry and baked. With a herb creme fraiche, green beans and baby carrots.

Dessert

Belgian Chocolate Caramel Mousse Tart

Deliciously decadent Belgian chocolate mousse with a caramel drizzle, inside a chocolate tart shell. Accompanied with a side of salted caramel sauce and local Birnn chocolate truffles.

Short Rib Menu - \$58 per person (plus tax)
Salmon Menu - \$52 per person (plus tax)
Pick up available February 14th only

All orders must be prepaíd (802)878-5524 Limited availability / Cut off for orders: Sunday 2/9 - 3PM