

DINE STOWE

Discover your new favorite dining spot during Dine Stowe, a week-long celebration from October 20 - 26 featuring restaurant specials for \$20.19.

FIRST COURSE

ROASTED BUTTERNUT SQUASH BISQUE

with apple cider, sage and toasted pepitas

OR

SEASONAL HARVEST SALAD

shredded Brussels sprouts, local heirloom apple, Applewood smoked bacon, maple-cider vinaigrette, pumpernickel croutons, crumbled Cabot cheddar, poached cranberries

SECOND COURSE

PAN ROASTED CHICKEN BREAST

herb marinated statler breast with a cranberry-thyme sauce, caramelized onions, butter whipped potatoes and roasted acorn squash

OR

MAPLE PUMPKIN SEED CRUSTED SALMON FILET

with a lemon dijon dill sauce, steamed spinach, roasted fingerling potatoes and roasted acorn squash

THIRD COURSE

GREEN MOUNTAIN INN MAPLE PIE

with crème anglaise, whipped cream and poached cranberries

PRIX FIXE

\$20.19 per person

Does not include tax or gratuity.

