

UPPER VALLEY RESTAURANT WEEK



Prix Fixe Menu: Choose an option from each course

\$29 + tax & gratuity

1st Course- Choose one of the following options

Norwich Inn House Salad- Organic Local Greens, Cucumber, Tomato, Local Carrots, Vinaigrette

Or

Traditional Caesar Salad- Organic Romaine Hearts, Parmigiano Reggiano, Buttered Croutons, Roasted Garlic Caesar Dressing

Or

Shrimp Spring Roll- Kimchi, Ginger, Peppers, Carrots, Citrus-Sweet Chile Sauce, Toasted Sesame, Soy Reduction, Pea Shoots

Or

Pistachio Crusted VT Goat Cheese- Warm Nut Crusted Goat Cheese, Baby Arugula, Pickled Beets, Local Honey

2nd Course- Choose one of the following

Slow Cooked Robie Farms Beef Short Rib- Blue Cheese Mashed Potatoes, Glazed Local Carrots, Wild Mushroom Bordelaise, Pea Shoots

Or

Pan Seared Diver Scallops- Parsnip Puree, Brussels Sprouts, Roasted Butternut Squash, Asian Pear, Maple Bacon Cider Sauce

Or

Winter Vegetable Lasagna- Assorted Squashes, Rainbow Chard, Local Carrots, Beets, Roasted Garlic-Herb Ricotta, Parmigiano Reggiano, Roasted Butternut Squash Sauce, Fresh Pasta, Served with Dressed Organic Greens, Garlic Bread

Or

Chef's Nightly Restaurant Week Special

Course 3

Choose any desserts off of our current dessert menu

Ask About Our Daily Drink Specials