



The Allyn's Lodge Experience

Stationary Appetizers

Vermont Charcuterie Board

assorted local cheese | smoked and cured meats | fresh fruit & fruit preserves | toasted nuts | assorted crackers

Classic Alpine Fondue

local alpine-style cheese blend | hint of cider | assorted accoutrements

French Canapés

chef's special hors d'oeuvres | served warm

Soups

select one

Hearty Tomato and Onion

pesto compound butter

New England Clam Chowder

crispy bacon | Vermont Common crackers

Salad

crisp frisée | French mustard dressing | Bayley Hazen Blue cheese | dried tart cherries | shallot

Entrées

select two; served with whipped pomme purée, roasted heirloom carrots, and caramelized shallot

Pan-Seared Local Ribeye

Sauce Diane | cremini mushrooms

Seared Duck Breast

burnt orange madeira demi-glace

Glazed Atlantic Salmon

Carmen Brook Farms maple | citrus butter

Slow Cooked Chicken Confit

Dijon cream | tarragon

Dessert

select one

Key Lime Pie

Flourless Chocolate Torte

New York Cheesecake | Strawberry Compote

For more information, please contact:

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