

The Allyn's Lodge Experience

MENU



Appetizers/ Hors D'oeuvres

Locally-sourced Cheese and Charcuterie

| assorted local cheese and charcuterie items |
| a variety of fruits, nuts, preserves, spreads and crackers |

Classic Alpine Fondue

| blend of local alpine-style cheese with a hint of cider |
| an assortment of classic accoutrements |

French Canapes – Our chefs' handmade warm hors d'oeuvres

| French onion soup cups | Wagyu pigs in a blanket |
| Manchego and quince tartlet |

Soups (please pick one for the evening)

Hearty Tomato and Onion Soup

| pesto compound butter |

Classic New England Clam Chowder

| crispy bacon | Vermont Common crackers |

Salad

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

Entrées

As the host of this experience, you will have the option to choose two items from our entrée menu. All entrees are served with roasted butternut squash and sautéed greens. Below is the list of our offerings:

Pan-seared Local Ribeye

| roasted red pepper coulis | salsa Verde |

Roasted Leg & Sautéed Breast Five Spice Duck

| honey soy | ginger |

Glazed Atlantic Salmon

| Carmen Brook Farms maple | Dijon | cracked pepper | fresh thyme |

Chicken Chasseur

| white wine | tomato concasse | cremini mushroom | Chardonnay | aromatics |

Dessert (please pick one for the evening)

Key Lime Pie

Flourless Chocolate Torte

NY Cheesecake

| strawberry compote |

Thank you for choosing to dine with us at Allyn's Lodge!

For more information, please contact:
Jen Schonder at 802.583.6527 or email
jschonder@sugarbush.com.

