

SALT

KITCHEN • BAR

First Course

Butternut Squash Bisque

Maple and Chili Powder Cream

Bluefin Tuna Crudo

Polenta Crust, Autumn Salsa Verde, Crispy Fennel, Pumpkin Powder, Pine Nut Oil

SALT Mezze Plate

Dilly Beans, Harissa Roasted Cauliflower, Cured Olives, Eggplant Hummus, Marinated Local Feta

Second Course

Roasted Beet Ravioli

Vermont Goat Cheese Cream, Wilted Beet Greens, Pistachio and Orange Zest Gremolata, Beet Syrup

Linguini and Clams

Local Chopped Clams, Grilled Ciabatta, Buttered Broccolini, Parsley Puree

Grilled Chicken Paillard

Artichoke Heart and Mushroom Ragout, Whipped Potatoes, Baby Arugula

Third Course

Chocolate Praline Mousse Cake

Flourless Chocolate Cake, Honey Hazelnut Mousse, Cranberry Port Coulis, Candied Cranberries

Pumpkin Caramel Panna Cotta

Gingerbread Sablé, Spiced Apples, Candied Pepitas, Molasses Chantilly