

CHEFS MENU

Maple Menu

Prix Fixe \$29

With wine selection \$34

Sorry, no substitutions.

FIRST COURSE

Apple Spinach Salad

baby spinach > apple > cheddar cheese
> red onion > maple vinaigrette

INTERMEZZO

Mulled Cider Sorbet

MAIN COURSE

Maple Glazed Smoked Salmon

smoked, maple-glazed wild salmon
fillet > asparagus > roast yukon gold
potatoes

Wine Selection: Gordon Brothers

Chardonnay 2006, Columbia Valley, WA

DESSERT

Maple Tartlet

pastry shell filled with maple cream >
chopped walnuts > whipped cream

*We would like to thank our local farm
partners featured on this week's menu:*

Boucher Family Farm

David Carpenter

Cobb Hill

Harvest Hill Farm

Jasper Hill Farm

Mountain Foot Farm



Hosts: Kate and Martin Bertolini

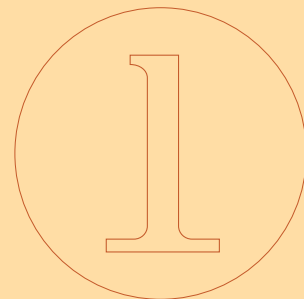
Florence and Keith Chamberlin

Executive Chef: Ryan O'Malley

Sous Chef: Nate Maleski

SMALL PLATES

appetizers, starters,
and first courses



Trout Cakes

smoked trout and apple cakes >
tomato jam > wasabi crème fraîche _ \$7

Game Pâté

pâté of duck, venison and pork >
pear mustard > cashew-dusted
honeycomb > dilly beans > Elements'
sourdough bread _ \$6

Vermont Cheeses

↻ select any combination of our
artisanal Vermont cheeses, served with
changing accompaniments _ \$7

Mushroom Miso Soup

↻ with goat cheese crostini _ \$5

Fried Calamari

with roast red pepper aioli _ \$7

Elemental Salad

↻ mixed salad greens > red onions
> cucumbers > champagne or maple
vinaigrette _ \$4

Not-So-Elemental Salad

↻ hydroponic bibb lettuce > grapes >
almonds > croutons > blue cheese >
honey herb dressing _ \$6

TABLE PORTIONS

Trout Cakes _ \$12

House Pâté _ \$11

↻ Vermont Cheeses _ \$12

↻ Elemental Salad _ \$7

↻ Not-So-Elemental Salad _ \$10

↻ Look for this symbol for vegetarian dishes.

PLATES

second courses, larger appetizers, and more plates for sharing



Red Curry Mussels

steamed Prince Edward Island mussels in red curry broth > served with grilled sourdough bread _ \$12

Endive Risotto

⇒ creamy rice with caramelized endive > topped with blue cheese and walnuts > thyme-infused olive oil _ \$12

Corned Beef and Cabbage Pie

individual pie filled with corned beef, cabbage and potatoes _ \$13

Plowman's

baked camembert > game pâté > crostini > caramelized onion and cherry compote _ \$13

Blackened Mahi Salad

spiced mahi mahi fillet > mixed greens > cherry tomatoes > marinated cucumbers > mango vinaigrette _ \$14

Salmon Cake

fish cake of line-caught sockeye salmon > mixed greens > grapefruit segments > horseradish and lemon crème fraîche _ \$14

Tomato Bacon Pizza

applewood smoked bacon > tomato sauce > mozzarella cheese > on our homemade grilled pizza crust _ \$12

SIDES

- ⇒ Elements Fries _ \$3
- ⇒ Curried Carrots _ \$3
- ⇒ Garlic Mashed Potatoes _ \$3
- ⇒ Green Beans with almonds _ \$4
- ⇒ Spinach Gratin _ \$4

DINNER

main courses, meat and potatoes (or, perhaps, tofu and rice)



Steak and Fries

grilled strip steak* > Jack Daniels demi-glace > Elements fries _ \$21

Sautéed Trout

Mountain Foot Farm whole trout > maple-pecan butter > roast fingerling potatoes > green beans _ \$19

Roast Vegetable Strudel

⇒ roast red peppers, onion, eggplant, spinach and feta in phyllo pastry > spicy red pepper coulis > garlic mashed potatoes > green beans _ \$16

Rib Platter

St. Louis, slow-roasted pork ribs > housemade barbecue sauce > cole slaw > Elements fries _ \$19

Citrus Seared Mahi Mahi

mahi mahi fillet > sautéed kale > jasmine rice > grapefruit beurre blanc _ \$20

Blue Plate Special

chicken, apple and fig compote in puff pastry > garlic mashed potatoes > green beans > orange balsamic reduction _ \$14

Tofu Peanut Stir Fry

⇒ cabbage > carrots > green beans > tofu and broccoli stir fried and served with peanut sauce and soba noodles _ \$16

** Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

⇒ Look for this symbol for vegetarian dishes.

An 18% gratuity will be added for parties of 6 or more.

DESSERTS

Dessert Sampler
servings of cheesecake,
flourless chocolate torte, and
cornbread pudding _ \$8

Goat Cheese Cheesecake
sweet, creamy cheesecake
served on red-wine poached apple
with blackberry sauce _ \$5

Guinness Cake
Guinness cake layered with Bailey's
Irish Cream cheese and ganache > served
with Jameson dulce de leche _ \$6

Flourless Chocolate Torte
with whipped cream and
strawberry coulis _ \$5

Cornbread Pudding
bread pudding made with housemade
cornbread > raspberry coulis >
whipped cream _ \$5

Spiced Crème Brulée
bay leaf scented custard with
caramelized clove, sugar crust _ \$5

Ice Creams
French vanilla ice cream, Valrhona
chocolate gelato, or lemon sorbet
in a waffle cup _ \$3.5

Coffee and Tea

Fresh Brewed Coffee _ \$1.5
Espresso, single _ \$2.25, dbl _ \$3.25
Cappuccino, single _ \$3.25, dbl _ \$4.25
Celestial Seasonings Tea _ \$1.5
Hot Chocolate _ \$1.5

DESSERT WINES

Boyden Valley Winery
Gold Leaf Maple Dessert Wine (Vermont)
\$39 btl (500/ml) _ \$7 gl

Selaks Icewine, Riesling and
Gewürztraminer, 2005 (New Zealand)
\$29 btl (375/ml) _ \$7.5 gl

Beaumont Goutte d'Or, botrytis Chenin
Blanc and Sémillon, 1999 (South Africa)
\$32 btl (375/ml) _ \$8.25 gl

ESPECIALLY SPIRITED

The Macallan, 12 year old Scotch _ \$8
Glenfiddich Special Reserve,
12 year old Scotch _ \$7
The Glenlivet, 12 year old Scotch _ \$7
Talisker, 10 year old Scotch _ \$9
Chivas Regal, 12 year old Scotch _ \$7
Makers Mark Bourbon _ \$7
Woodford Reserve Bourbon _ \$9
Tequila Reservo 1800 Reposado _ \$7
Patron Tequila _ \$9
Don Julio Tequila _ \$9
Vermont Spirits White Vodka _ \$8
Vermont Spirits Gold Vodka _ \$8
Harveys Bristol Creme _ \$5
Porto Fiest, 10 years _ \$7
Warre's '92 Late Bottle Vintage Port _ \$7
Grand Marnier _ \$7
Rémy Martin VSOP Cognac _ \$8
Courvoisier VSOP Cognac _ \$7
Benedictine _ \$7
B&B _ \$7
Drambuie _ \$7
Cointreau _ \$7



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SPARKLING

Veuve Clicquot Yellow Label **Champagne**
(France) \$74 btl

Perrier Jouet Grand Brut **Champagne**
(France) \$60 btl _ \$30 half btl

Schramsberg Mirabelle Brut **Method
Champagne** (Napa, California) \$24 btl

Jeio Bisol **Prosecco** (Veneto, Italy) \$21 btl

ROSE
WHITE
CRISP

Crane Lake **White Zinfandel** 2005
(California) \$17 btl _ \$5 gl

J. Hoffstatter **Pinot Grigio** 2005
(Alto Adige, Italy) \$27 btl _ \$7.5 gl

Adelsheim **Pinot Gris** 2005
(Willamette Valley, Oregon) \$26 btl _ \$7 gl

Bibi Graetz **Bianco di Casamatta** 2005
mixed varietal (Tuscany, Italy) \$22 btl _ \$6 gl

Lucien Crochet "La Chene" **Sancerre** 2003
(France) \$54 btl

MEDIUM

Discovery **Sauvignon Blanc** 2005
(Marlborough, New Zealand) \$24 btl _ \$6.5 gl

Domaine La Croix Belle "**No. 7**"
mixed varietal (Languedoc, France) \$42 btl

Durand Domaine La Bastide **Viognier** 2005
(France) \$19 btl _ \$5.25 gl

Chateau Lamothe **Bordeaux** 2005
(Bordeaux, France) \$20 btl _ \$5.50 gl

Ponzi Vineyards **Pinot Gris** 2006
(Willamette Valley, Oregon) \$38 btl

FULL

Gordon Brothers **Chardonnay** 2006
(Columbia Valley, WA) \$24 btl _ \$6.5 gl

Paraiso **Chardonnay** 2002
(Monterey, CA) \$27 btl _ \$7.25 gl

Bouchaine Estate **Chardonnay** 2004
(Carneros) \$39 btl

Vinosia **Fiano di Avellino** 2006
(Campania, Italy) \$33 btl _ \$8.75 gl

Dom. Latour-Giraud "Cuvee Carles Maxime"
Meursault 2003 (Burgundy, France) \$65 btl

Chalone **Pinot Noir** 2005
(Monterey, CA) \$27 btl _ \$7.25 gl

Santa Barbara Winery
Pinot Noir 2006
(Santa Rita Hills, CA) \$32 btl _ \$8.5 gl

Glatzer **Blaufränkisch** 2004
(Austria) \$26 btl _ \$6.75 gl

Tilia **Merlot** 2004
(Argentina) \$20 btl _ \$5.5 gl

Matanzas Creek **Merlot** 2003
(Bennett Valley, CA) \$45 btl

Le Bocce **Tuscany Red** 2005
(Tuscany, Italy) \$24 btl _ \$6.5 gl

Ciacci Piccolomini **Roso Delle Fonte**
mixed varietal 2004 (Tuscany, Italy)
\$22 btl _ \$6 gl

Luccarelli **Primitivo** 2005
(Puglia, Italy) \$22 btl _ \$6 gl

Wente **Cabernet Sauvignon** 2003
(Livermore Valley, CA) \$22 btl _ \$6 gl

Whiteoak **Cabernet Sauvignon** 2003
(Napa Valley, CA) \$40 btl

Honig **Cabernet Sauvignon** 2004
(Napa Valley, CA) \$49 btl

Groth **Cabernet Sauvignon** 2002
(Napa Valley, CA) \$85 btl

Abundance **Abundantly Rich Red** 2004
(California) \$22 btl _ \$6 gl

Morgan Cotes du Crow
Syrah/Grenache 2004 (Monterey, CA)
\$24 btl _ \$6.5 gl

Wishing Tree **Shiraz** 2004
(Western Australia) \$19 btl _ \$5.25 gl

Two Hands Bad Impersonator
Shiraz 2003
(Barossa Valley, Australia) \$69 btl

Eberle "Stienbeck Vineyard"
Zinfandel 2004 (Paso Robles, CA)
\$40 btl _ \$9 gl

RED
LIGHTER

MEDIUM

BOLD

FANCY DRINKS!

Elemental Cosmos

the modern classic made with your choice of Absolut vodkas: citron, raspberry, mandarin or kulant _ \$7

Or make it a Rude Cosmos

made with Jose Cuervo Tequila instead of vodka _ \$7

Dark 'n' Stormy

Gosling's Black Seal Rum and Reed's Original Ginger Brew, served on ice with a squeeze of lemon _ \$7

Ruby Red Fizzla'

Absolut Ruby Red, cranberry juice, soda water, and lime, served on ice _ \$7

V-Tini

Vermont Spirits White Vodka with blue cheese-stuffed olives _ \$8

CranApple Cobble

Stoli Cranberi Vodka with Vermont apple cider, served straight up with a graham cracker crumb rim _ \$7

Elemental Bloody Mary

Our own Bloody Mary mix and Dot's Dilly Beans add spice to this traditional favorite _ \$5.5

Try it with Absolut Peppar _ \$6.5

Espresso Martini

espresso, Stoli Vanil Vodka, creme de cacao and Kahlua served straight up, garnished with espresso beans _ \$8.5

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Chivas Regal, 12 year old Scotch _ \$7

Makers Mark Bourbon _ \$7

Tequila Reservo 1800 Reposado _ \$7

Don Julio Tequila _ \$9

Vermont Spirits White Vodka _ \$8

Vermont Spirits Gold Vodka _ \$8

BEER AND ALE ON TAP

Ridgerunner, Switchback Ale, and Trout River Rainbow Red _ \$4.5

Please ask your server for our special draft selections

BOTTLED BEER

Miller Lite, Coors Light _ \$3

Amstel Light, Beck's, Corona, Labatt Blue, Heineken, Clausthauer (alcohol free) _ \$3.5

Guinness, Stella Artois _ \$3.75

HOT

Fresh Brewed Coffee _ \$1.5

Espresso, single _ \$2.25, dbl _ \$3.25

Cappuccino, single _ \$3.25, dbl _ \$4.25

Selection of Herbal Teas _ \$1.5

Hot Chocolate _ \$1.5

THINGS THAT BUBBLE

Pepsi, Diet Pepsi, Ginger Ale, Sprite _ \$2

Reed's Original Ginger Brew _ \$2

Root Beer _ \$2.5

San Pelegrino, litre _ \$5

AFTER DINNER

Harveys Bristol Creme _ \$5

Porto Fiest, 10 years _ \$7

Warre's '92 Late Bottle Vintage Port _ \$7

Grand Marnier _ \$7

Rémy Martin VSOP Cognac _ \$8

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Kids Menu

Grilled Cheese _ \$3
on our homemade bread



Pizza _ \$4
a personal cheese pizza

Chicken Fingers _ \$5
house made chicken fingers >
creamy dressing > green beans >
Elements fries