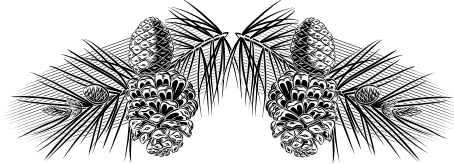


JOIN US APRIL 21-29

restaurant week

HYDE AWAY



Executive Chef, Chris Harmon

\$30

3-Course Prix Fixe

starters

Award Winning Spicy Tuna Tartare 14

Sushi Grade Tuna, Sesame, Cilantro, Citrus, Sriracha Emulsion, Avocado Purée, Soy Caramel, Wonton Crisps.

Roast Portabella Mushroom Tart 9.5

Puff Pastry, Local Vermont Chèvre, Baby Arugula Salad, Picked Red Onion, Sweet Wine Vinaigrette, Fig Purée.

Curley Endive Salad 11

Smoked Atlantic Salmon, Caper Purée, Grilled Red Onion, Soft Poached Egg, Mimosa Vinaigrette.

entrees

Three Little Pigs 21

Neill Farm Pork Tenderloin, Vermont-Made Bacon Wrap, Braised Turnip Greens & Shredded Ham Hock, Cheddar Polenta, Blueberry Bourbon Glaze.

Grilled Turkey Breast Steak 21

Grilled Stonewood Farms Turkey Breast, Mashed Sweet Potatoes w/Praline, Braised Leeks, Sage & Cranberry Butter, Crispy Shallots.

Baked Vegetable Strudel 18

Carrots, Zucchini, Red Onion, Yellow Squash, Bell Pepper, Garlic, Toasted Curry, Phyllo Dough, Charred Tomato & Shallot Purée, Olive Powder.

desserts

Pan Seared Carrot Bread 8

Salted Caramel, Rum Raisin Ice Cream, Toasted Coconut.

Dark Chocolate Mousse Filled Profiteroles 8

3 House-Made Profiteroles Filled w/Dark Chocolate Mousse. Served w/Hot Fudge & Chocolate Dipped Banana Chips. Sugar Dust.

Lemon Blueberry Crème Brulée 8

Donate at

fundraise.vtfoodbank.org/hydeaway

The Hyde Away will match your donation through 4/29 up to our goal.