



HYDE AWAY

Executive Chef, Chris Harmon

\$30

Prix Fixe, Plus Tax And Service

Starters

Spicy Tuna Tartare Crisps (3)

Spicy Tuna Tartare atop Crisp Won Ton, Sriracha Emulsion, Avocado Purée, Sesame Seeds, Avocado Puree, Pickled Ginger, Soy Caramel, Cilantro

Purée os Split Pea Soup

Chicken Broth, Smoked Ham, Carrot Crisp

Asparagus & Grain Salad

White & Green Asparagus, Citrus and Herb Quinoa w/Tomato Garnish, Soft Poached Egg, Mustard Infused Olive Oil, Smoked Paprika, Manchego Cheese

Entrees

Bacon Wrapped Vermont Raised Meatloaf

Applewood Smoked Bacon, Mashed Russet Potatoes, Seasonal Vegetable, Red Wine Brown Sauce

Roast Lamb Chops (3)

Ras el Hanout Rubbed Half Rack Over Chana Masala (Mildly Spicy Chickpea Stew), House-Made Green Curry, Chilled Cilantro Cream

Vegetable Stir Fry Nanbanzuke

Stir Fried Vegetables in Citrus Ponzu Sauce, Sesame Cashew Rice, Crisp Marinated Tofu Tempura

Desserts

Brownie Sundae

House Baked Fudge Brownie, Whipped Cream, Hot Fudge, Cherry, Chopped Walnuts, Vanilla Ice Cream

Fresh Berry Trifle

Yellow Cake, Fresh Blueberry & Strawberry, Grand Marnier Custard, Vanilla Whipped Cream

Mousse à la Mode

Dark Chocolate Mousse, House Made Raspberry Ice Cream, Vanilla Ice Cream, Chili Lime Curd

Gratuity of 20% may be added to your check. A 10% surcharge will be added to all Take Out Orders.

Vermont law requires us to note that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

