



Autumn Dinner Menu at Chesterfield Inn

Appetizers

Black Truffle Scaccetti

with a Citrus and Sherry Cream

\$10

Spiced Yellowfin Ahi Tuna served Rare

with a Ginger Bourbon Soy Sauce and Wasabi Mash

\$13

Grilled Wild Game Sausages

on Balsamic Braised Red Cabbage with an Ale Mustard

\$12

Soup du Jour

\$8

All entrees accompanied by a green salad with dressing of the chef's choice.

Menu by Chef Robert Nabstedt

Entrees

Cider Brined and Apple Wood Smoked Duck Breast

With a Pomegranate Reduction

\$25



Herb Crusted Swordfish served atop a Candied Grapefruit and Fresh
Arugula Salad

\$26

Grilled Spiced Shrimp with a Sweet Pea and Parmesan Risotto and Sun
Dried Tomato Dressing

\$27

Molasses Seared Elk Loin with a Sage, Blackberry and Roasted Shallot
Sauce and Three Onion Polenta

\$30

Grilled Angus Filet Mignon with a
Balsamic Syrup and Vermont Creamery Goat Cheese

\$30

Rosemary and Walnut Crusted Rack of Lamb
with Merlot Glaze and Red Onion Marmalade

\$32

Roasted Maple Glazed Local Acorn Squash stuffed with Quinoa, Dried
Cranberries and Toasted Pumpkin Seeds

\$22

Consumption of raw or undercooked foods significantly increases the risks
associated with food borne illness.

