

The Little Garden Market/ Gilfeather's - Valentine's Day 2019 Menu

802-870-7315 or email to thelittlegardenmarket@gmail.com

Appetizers

Jumbo lump crab cakes with caper-dill sauce
Twin lamb chops with maple-Dijon demi glace and grilled polenta
Artichoke and Parmesan phyllo triangles with pickled carrot slaw
Oysters Casino – 4 baked oysters topped with bell pepper, onion, bacon, garlic, bread crumbs

Entrees

(served with roasted Brussels sprouts and garlic mashed potatoes)

>>Locally raised filet mignon wrapped with apple wood smoked bacon- red wine demi-glace
>>Pan seared Atlantic salmon - warm basil vinaigrette
>>Coq au Vin – The classic French stew - chicken braised slowly in red wine and a little brandy to yield a supremely rich sauce filled with tender meat, crisp bits of bacon, mushrooms and onions
>>Phyllo wrapped veggie strudel with white truffle oil

Desserts

Flourless Chocolate Torte
Our famous Carrot Cake
Fresh fruit tarts in puff pastry

4 course dinner is \$50.00 per person (does not include 9% tax)

*** Each diner will select an appetizer, entree and dessert. Everyone gets a salad.

All orders will be pre-seared/baked/roasted and will need minimal warming in your home oven.

Pick-ups will start at 3pm Thursday, February 14

Menu will also be offered February 15 and 16

Pre - payment required to expedite pick up process.

Some items are subject to change due to availability.

Other Valentine's offerings

Cheese plate for 2: Bouche Blue Cheese, Moses Sleeper Brie and Crowley Cheddar with Jan's Crackers \$16

All sparkling wines 20% with dinner purchase

Please order by 3pm Tuesday February 12