



## *Appetizers*

Salad of Local Greens, Fresh Herbs  
& Chèvre Lemon Lime Vinaigrette

Orange Scented Beet Tartare  
with Vermont Feta Garden Greens  
& Fresh Herbs

Sesame Scented Shrimp Tempura  
& Grilled Sake Scented Striped Bass  
with Sweet & Sour Ponzu Dipping Sauce

5 Spiced Rubbed Grilled Cavendish Quail  
with Fire Roasted Red Peppers  
& Garden Herbs Scented Cous Cous

Pan Seared Blue Fin Tuna  
with an Orange Scented Fennel  
& Petite Spinach Salad

Endive & Frissé Salad  
with Grilled Sliced Finocchiona Sausage  
& Stone Ground Mustard Vinaigrette

BBQ Braised Chicken Grilled Pizza  
Topped with Grafton Cheddar  
& Roasted Jalapenos

Cider Roasted Butternut Squash Soup  
with Maine Lump Crab Meat & Pumpkin Oil

Bowl of Mixed Olives  
with an Assortment of Grilled Bread

## *Entrées*

Porcini Mushroom & Truffle Scented Risotto  
with Orwell Roasted Rabbit  
& Balsamic Roasted Shallots & Fig Drizzle

Oven Roasted Sirloin of Beef  
with Local Green Beans,  
Duck Fat Roasted Potatoes  
& Red Wine Shallots

Garlic Marinated Grilled Portuguese Steak  
Topped with Fried Egg,  
Roasted Pepper & House Fries

Red Clover's  
10oz Black Watch Farm Ground Sirloin Burger  
with Grilled Onions & House Duck Fat Fries

Slow Roasted Pomegranate Glazed Duck Breast  
with Pan Seared Duck Leg Confit  
on a Bed of Port Wine Braised Cabbage

Vermont Raised Pheasant  
with Roasted Broccolini Sweet Onions,  
Yellow Fingerling Potatoes  
& Black Truffle Scented Demi Glaze

Duck Fat Roasted Wild Sockeye Salmon  
with Baby Spinach  
& White Wine Tomato Shallot Reduction



Fennel Dusted, Roasted Gooseberry Cove Cod  
Loin with Olive Oil Crushed Potatoes  
& Red Onion Thyme Relish

Two Pan Seared Soft Shell Crabs  
with Herb Scented Nappa Cabbage,  
Rosemary Roasted Apples & Sauce Verge

House Made Ricotta Cavatelli  
with Local Vegetables Fresh Herbs  
& Maple Brook Hand Made Mozzarella

White Wine Shallot Scented Baby Spinach with  
Vermont Feta Cheese Rolled in Crisp Phyllo  
Dough Served with Lemon Dill Drizzle



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