



Three Mountain Inn Anniversary Special

Thirty-Five Dollars Per Person

Amuse, Starter, Salad, Entrée, Dessert and Coffee/Tea

~ Amuse Bouche ~

~ Amusement For Your Mouth ~

~ Starters ~

Rustic Potato and Leek Soup

Croutons

Steamed Mussels

Fennel-White Wine Sauce

Petite Osso Bucco

Moroccan Spices, Couscous Sauce

Mushroom and Parmesan Bruschetta

Radicchio Slaw

~ Salad ~

The Wedge

Iceberg Lettuce, Great Hill Blue Cheese Dressing

~ Entrées ~

Grilled Sirloin Steak

Mashed Potatoes, Fresh Vegetables, Horseradish-Chive Sauce

New England Fish Stew

Cod, Mussels, Shrimp, Potato, Smoked Bacon Lardons, Corn Fritter

Pan Seared Pork Cutlet

Mashed Potatoes, Fresh Vegetables, Shallot-Caper Sauce

Three Cheese Raviolis

Ricotta, Parmesan and Goat Cheese, Fresh Tomato-Basil Sauce

Pan Roasted Misty Knoll Chicken Breast

Mashed Potatoes, Fresh Vegetables, Sherry Vinegar Sauce

Thank-you for celebrating our anniversary with us!



Three Mountain Inn is a proud member of the Vermont Fresh Network

Jennifer and Ed Dorta-Duque

Owners/Innkeepers

