



Oak & Grain
at Inn at Pleasant Lake

Five - Course Tasting
Menu

Executive Chef: Brian Leary

SOUP & SALAD

Local Seasonal Soup

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House Salad

Mesclun Greens, Watermelon Radish, Fingerling Potatoes
Haricots Verts, Niçoise Olives, Cherry Tomatoes, Cucumbers
Sauce Verte, Quail Egg, Citrus Verjus Vinaigrette

APPETIZER

Chilled Shrimp

Spicy Remoulade, Savory Crêpe, Kohlrabi Carrot Salad

--- or ---

Local Vermont Cheese Plate

Fruit Mostarda & Artisanal Crackers

INTERMEZZO

House Sorbet w/Mint Sea Salt

ENTRÉE - GRILL (select 1)

Hanger Steak | Zippy Sauce

Maple Leaf Farm Duck Breast | Szechuan Peppercorn Red Wine Jus

Faroe Island Salmon | Saffron Romanesco

Catch of The Day | Herb Citrus Beurre Blanc

--- or ---

ENTRÉE VEGETARIAN (select 1)

Lentil & Rice Bowl

Spring Ledge Farm Rhubarb, Leek Curry Lentils, Carolina Rice
Cilantro Greek Yogurt, Smoked Paprika Oil, Chickpea Crumble

DESSERT

Farmers Cheesecake

Ricotta, Buckwheat Ginger Graham Crumble, Strawberry Rhubarb Compote

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness