



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, Pearl Mozzarella, Red Onion Caramel  
Marinated Heirloom Grape Tomatoes, Watermelon, Basil Sea Salt  
Focaccia Croutons, Lemon Roasted Garlic Vinaigrette

## APPETIZER

White Wine Poached Chilled Tiger Shrimp

Spicy Remoulade, Savory Crêpe, Kohlrabi Carrot Salad, Herb Oil

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Local Vermont Cheese Plate

Fruit Mostarda & Artisanal Crackers

## INTERMEZZO

House Sorbet w/Mint Sea Salt

## ENTRÉE - GRILL (select 1)

NY Strip | *Zippy Sauce*

Jurgielewicz Farm Duck Breast | *Szechuan Peppercorn Red Wine Jus*

Faroe Island Salmon | *Red Harissa*

Catch of The Day | *Herb Citrus Beurre Blanc*

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## ENTRÉE VEGETARIAN (select 1)

Local Sweet Corn Maque Choux

Wild Mushrooms, Charred Tomato Grilled Onion Relish, Red Pepper Coulis

## DESSERT

Farmers Cheesecake

Ricotta, Cream Cheese, Buckwheat Ginger Graham Crumble

Strawberry Peach Compote, Aged Balsamic

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