

AMUSE at The Essex Resort & Spa

our menu draws inspiration from the finest local, seasonal ingredients, provided by the region's most respected purveyors and harvested from our own organic gardens.

we take great care in preparing your selection, to highlight the textures and flavors inherent to each element.

appetizer

crookneck squash soup
crispy squash blossom, spicy espelette
8

cavendish farms quail
rock shrimp and andouille stuffing, creole rice
13

tempura calamari roll
cabbage slaw, nori, ginger-chile sauce
12

bluefish paté
white anchovies, micro greens, lemon-infused olive oil
10

poached scallop
horseradish rösti, sorrel crème fraiche
13

vermont cheese plate
two vermont cheeses, three preserves
14

house-made summer sausage
braised cabbage, bacon-mustard vinaigrette, crostini
10

salad

backyard salad
baby greens fresh from our gardens, whipped goat cheese,
marcona almonds, lemon & olive oil dressing
8

asparagus salad
house-cured pork belly, arugula, truffle vinaigrette,
fresh poached egg from our own chickens
11

bone marrow caesar salad
heart of baby romaine, aged tomme cheese,
white anchovy dressing, crostini
12

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Open Sunday through Thursday - 5:00 to 10 p.m., Friday & Saturday - 5:00 to 11 p.m.
'Amusing Hour' - nightly, 5:00 to 6:00 p.m.

pasta

foraged mushroom & burrata lasagna
house-made pasta, maple brook burrata, rustic heirloom tomato sauce
12

lobster risotto
smoked lobster drizzle, summer vegetables
15

crispy gnocchi
local thyme-braised rabbit
14

entrée

shallow-poached codfish
wrapped in zucchini ribbons, served with braised leeks,
pinot noir beurre rouge
27

free range veal tenderloin
seared polenta, poached cippolini, summer vegetable medley
31

prime grilled rib-eye
blue cheese sauce, potato cake, seasonal vegetables
34

jalapeno brie fondue
grilled vegetables fresh from our gardens, crispy polenta crouton
22

surf and turf
seared filet mignon, lobster and asparagus hash,
smoked lobster glacé, hollandaise
36

misty knoll chicken roulade
goat cheese, apples, spinach, smoked tomato purée, couscous, bacon air
26

four course tasting menu
savor tasting portions of:
an appetizer or pasta, a salad, an entrée, and a dessert
55