



CHEF'S SPECIALS

Pan Seared Duck Breast

w/ blackberry cabernet sauce

Stuffed Chicken Breast

*VT cheddar, caramelized onion, & asparagus
w/ tarragon mushroom sauce*

Chicken Marsala

*tender chicken breast w/ shallots, garlic,
& mushrooms in a marsala wine sauce*

Chicken & Asparagus Crepes

*in delicate savory pancake topped
w/ tarragon mushroom cream sauce*

Broiled Cornish Game Hens

w/ apricot ginger glaze

Roasted Pork loin

*stuffed w/ apples, caramelized onions, garlic,
& rosemary; served with apple cider pan gravy*

Filet Mignon

*w/ choice of sauce: brandy peppercorn,
mushroom bourbon, creamy horseradish,
balsamic roasted mushrooms, or béarnaise sauce*

Rack of Lamb

served w/ raspberry mint demi-glaze

Braised Pork Ribs

*slow cooked baby back ribs
with a maple-bourbon bbq glaze*

Seafood Newburg

*lobster, shrimp, & scallops cooked in
a rich tomato brandy cream sauce*

Almond Crusted Sole

*stuffed w/ crabmeat
or spinach & mushrooms*

Pan Seared Sea Scallops

w/ Panang coconut curry sauce

Broiled Salmon

*maple & cracked peppercorn,
or fresh citrus relish*

Mushroom Leek Strudel

*a blend of wild mushrooms & braised leeks,
wrapped in puff pastry and baked in
a parmesan cream sauce*

Chef's Choice

*(poultry, beef, pork, lamb, seafood, or vegetarian)
a special meal inspired by the days freshest local ingredients*

SIDES

Steamed Asparagus

Maple Ginger Carrots

Roasted Brussels Sprouts

Balsamic Roasted Mushrooms

Stir-fried Vegetable Medley

Green Beans Almandine

Baked Stuffed Tomato

Roasted Roots

Herb Roasted Potatoes

Garlic-Cheddar Mashed Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Risotto

(mushroom, lobster, or lemon thyme)

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