

SOUTHWESTERN NIGHT AT THE DORSET INN

FIVE COURSES WITH OPTIONAL PAIRINGS

THURSDAY, MARCH 28, 2019 | 6:00 PM

CEVICHE COCKTAIL

Grilled Gulf Shrimp, Octopus, Mexican Street Corn, Cilantro Slaw

ASTRAL MARGARITA ~ MX

Astral Tequila, Cointreau, Lime Juice, Lemon Juice, Prickly Pear



POZOLE

Vermont Pork, Hominy, Hatch Green Chile, Roasted Tomatoes, Cabbage, Cilantro, Lime

OSKAR BLUES MOMA'S PILS BOHEMIAN-STYLE PILSNER ~ CO

Pilsner and Honey Malts Hopped with Saas and Aramis Hops



PECAN CRUSTED CHILE RELLENO

Black Beans, Vermont Cheeses, Guajillo Chile Molé, House Made Queso Fresco

OSKAR BLUES GUNS 'N' ROSÉ AMERICAN PALE ALE ~ CO

Clean, Hoppy, Citrusy with a Nice Roundness from added Prickly Pear Cactus and Hibiscus



SMOKED BEEF BRISKET ENCHILADA

House Made Blue and Yellow Corn Tortillas, Red & Green Chile Sauces, Refried Black Beans, CABOT Vermont Cheddar, Pico de Gallo, Astral Sour Cream

NEW BELGIUM FAT TIRE AMBER ALE ~ CO

Deep Malt Flavor, Subtly Hopped, Clear American Amber



ASTRAL TEQUILA CHEESECAKE

Strawberry Margarita Compote, Kim Bizcochito Cookie

GRUET BLANC DE NOIR ~ NM

*75% Pinot Noir, 25% Chardonnay, aged 24 months
90 points Wine Spectator*

\$90 /person plus tax & gratuity | \$70 /person sans alcohol

Call for Reservations: 802.867.5500

Menu is subject to change

