



Trapp Family Lodge

Main Course

Spiced Duck Breast **GF**

Toasted Caraway Honey, Braised Red Cabbage, Broccolini Rapini \$35



Trapp Pork Loin and Belly **GF**

Chestnut Puree, Baby Beets and Carrots, Honey-Ginger Lacquered Jus \$34

Winter Squash Red Curry **GF&VV**

Winter Squash Red Curry, Jasmine Rice, Vermont Apples, Cilantro, Cashew, Winter Vegetables \$26

Atlantic Swordfish Au Poivre **GF**

Black Trumpet Mushrooms, Vermont Brandy, Broccolini \$31

Grilled Black Angus Filet


Salsify, Cippolini Onions, Foraged Mushrooms, Smoked Red Wine Jus \$43

Add Cast Iron Seared Hudson Valley Foie Gras \$8

Wiener Schnitzel vom Schwein

Pan Fried Breaded Pork Loin Cutlet, Spätzle, Garden Dill Crème Fraiche, Cucumber Salad, Fresh Lemon,


Lingonberry Jam \$29

Add Two Trapp Lodge Farm Eggs  \$3

Gluten Free "Natural" \$29 **GF**

Lamb Osso Bucco

Golden Raisin Couscous, Braised Winter Greens, Gremolata \$38

Our  Symbol Represents a Trapp Lodge Farm Harvested Item! We offer a Selection of Freshly Baked Desserts as well as After Dinner Drinks from our Dessert Menu. Taxes and Gratuity Not Included. Parties of 6 or greater include 20% Gratuity. Please refrain from Cellphone Use. *The consumption of raw or under-cooked meat, fish, and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **GF** — Gluten Free Item or can be prepared gluten free, please ask your server. Disclaimer: We are not a certified gluten free kitchen.



Trapp Family Lodge

Dining Room Menu

Gilfeather Turnip Vichyssoise

Smoked Trout Roe

\$11

Salads

Warm Spinach Salad **GF**

Persevered Plum Vinaigrette, Vermont Goat Cheese, Cranberries \$13

(Add: Grilled Chicken \$6 Salmon or Shrimp \$9)


Winter Green Salad **GF**

Kale, Chicory, Seeds and Nuts, Mad River Blue Cheese,  Maple Mustard Vinaigrette \$13

(Add: Grilled Chicken \$6 Salmon or Shrimp \$9)

Appetizers

Black Angus Prime Beef Steak Tartare **GF**


Trapp Lodge  Egg Yolk, Spanish Capers, Smoked Onion, Dijonnaise, Garden Herbs, House Vinegar Chips \$17

Charred Atlantic Octopus **GF**

Vadouvan Sunchoke Puree, Shaved Fennel and Arugula, Satsuma Citrus Vinaigrette \$15

Radishes and Sprouts

Array of Radishes and Sprouts, Avocado Dressing, Crispy Onion Rings \$14

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