


<div><p>AT THE ESSEX RESORT & SPA</p></div>		
Executive Chef Adam Noë	Chef de Cuisine Nicole LaPierre	Executive Sous Chef Dustin Jones
<div>FIRST *Oysters <i>Chef's Oysters Accompaniments \$3 each</i></div>	<div>SECOND Almond Gazpacho <i>Green Grapes Spanish Olive Oil \$10</i></div>	
<div>JCT Bread <i>House Bread Local Honey Cabot Butter \$9</i></div>	<div>Chef's Tartlet <i>Chef's Inspired Tartlet Petite Greens \$15</i></div>	
<div>Lobster Cocktail <i>Preserved Lemon Butter Crust Tarragon Aioli \$19</i></div>	<div>Duck & Rocket <i>Haricot Vert Parmesan Lemon Truffle Vinaigrette \$15</i></div>	
<div>Foie de Poulet <i>Chicken Pâté Red Wine Onions Grilled House Bread \$15</i></div>	<div>Charred Carrots <i>Curried Cashews Smoked Carrot Butter \$11</i></div>	

CHEESE & CHARCUTERIE	
<div>Cabot Clothbound Cheddar Jasper Hill - Greensboro, VT. Pasteurized Cow's Milk Natural-rind Clothbound Cheddar Crumbly Nutty Aroma</div>	<div>Iberico Chorizo Jansal Valley Newbedford, MA. Rich and Smoky Acorn flavored Sweetness</div>
<div>Oma Von Trapp - Stowe, VT. Pasteurized Cow's Milk Nutty Tomme-Style</div>	<div>Duck Prosciutto Bella Bella Farm N.Y. Juniper House Cured Light Smokiness</div>
<div>Bayley Hazen Blue Jasper Hill - Greensboro, VT. Raw Cow's Milk Buttery Natural-rind Blue Cheese</div>	<div>Truffle Salami Cremineilli UT. Black Summer Truffles Organic Spices</div>
<div>Chef's Cheese Choice Ask about our rotating chef's choice.</div>	<div>Chef's Charecuterie Choice Ask about our rotating chef's choice.</div>

THIRD	
<div>*Hanger Steak <i>Garden Vegetables Baby Potatoes Pickled Horseradish and Bacon Butter \$43</i></div>	<div>*Seared Duck Breast <i>Celeriac Puree Black Cherry Chutney Snow Peas \$35</i></div>
<div>*Tomahawk Steak <i>Garden Vegetables Baby Potatoes 32 oz Bone-In Natural Ribeye Chef's Accompaniments \$105</i></div>	<div>Adams Farm's Chicken <i>Saltimbocca Carrot Puree Spring Vegetable \$31</i></div>
<div>Scallops <i>Charred Sweet Corn Polenta Basil Butter \$37</i></div>	<div>Pad Thai <i>Zucchini Black Garlic Shoyu Pepper Cashew \$29</i></div>
<div>JCT Pasta <i>Chef's Evolving Dish \$33</i></div>	

Proudly Serving These Vermont Products
<i>Vermont Creamery Cabot Creamery Black River Produce & Meats Pitchfork Farm Thomas Dairy Shadow Cross Farms Vermont Heritage Farm O Bread Bakery Boyden Farm Jericho Settlers Still Thyme Parish Hill Creamery Trêtap Soda Jasper Hill Farm Cold Hollow Cidery Echo Farm Grafton Village Creamery Vermont Coffee Company Island Ice Cream Thistle Hill Farm Green Mountain Creamery Richard's VT Made LeClair's Maple Farm Bitternut Mountain Farm Champlain Valley Apiaries It's Arthur's Fault Yolo Popcorn and many more...</i>

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of your dietary needs.*

A 20% gratuity may be added to parties of six (6) or more.