

ELECTRA'S RESTAURANT

French Fries...10

Garlic Aioli

SAVOURIES

Wagyu Beef Tartare

Wagyu tossed with Truffle Aioli, Cornichons, Capers & Parsley, topped with Quail Egg served with Caramelized Onion Dip & Duck Kettle Chips...24

Tomato Jam & Burrata Plate

Slowly Braised Tomato Jam with Fennel, Onion, Red Wine, Golden Raisins & Honey served with Basil Pesto Brushed Baguette, Balsamic Dressed Baby Arugula and Maple Brook Burrata Cheese...17
Add Prosciutto...4

Masa & Poblano Fried Calamari

Pt. Judith Rhode Island Day Boat Calamari Tossed with Corn Masa & Poblano Rings, topped with Cotija Cheese served with Chili de' Arbol Roja Sauce...18

Duck Frites

Dredged with Graham Cracker Crumbs and Fried, served with Chili Maple Dipping Sauce...18

Onion Soup Bites

Butter Toasted Brioche topped Caramelized Onions slow braised with Maderia, Duck & Beef Glace topped with Parmesan & Fontina served with Toast Points...17

Green Curry Mussels

Prince Edward Island Mussels steamed with White Wine, Leeks & Carrots, Coconut Milk, Green Curry Paste and a Splash of Heavy Cream, served with Grilled Baguette...20

Duck Confit Poutine

Crispy Pommes Frites tossed with Slow Braised Duck Confit, Fried Sage, Maple Brook Farms Cheese Curds, Topped with Duck Gravy...17

Warm Artichoke Dip

Warm Artichoke Hearts Roasted with Onions, Garlic, Leeks and Baby Spinach with Cream, Parmesan and Fontina Cheese served with Grilled Flatbread, and Crostini...16

Meyer Lemon & Ricotta Ravioli

Meyer Lemon, Ricotta & Arugula Ravioli Pan seared with Brown Butter, Crispy Prosciutto, and Pinenuts finished with Arugula and Drizzled with Truffle Honey...21

CHEESE

2oz of Selected Cheese, Assorted Crackers, Flatbread, Bing Cherry Compote & Fresh Fruit...15

Grafton Village 2yr Cheddar

Raw cow's milk aged for two full years to achieve a mature flavor and dense, firm-yet-creamy texture.

Blue Ledge Farm - Lakes Edge

Morning & evening milking separated with dramatic ash-veined goat cheese aged for three weeks.

* Extra Crackers ...2

Green Mountain Boucher Blue

Smooth, very creamy, and well-balanced with undertones of chestnuts, white pepper, and truffles. It is mild and crumbly.

Cobb Hill Farm - Good Old Gouda

Raw Milk from pastured Jersey and Holstein cows. Aged 7-10 months. It has a nutty flavor profile.

ENTREES

Filet Mignon

Grilled Beef Tenderloin topped with Lobster & Herb Compound Butter, served with "Loaded" Bacon, Scallion & Cheddar Yukon Mashed Potatoes, Sauteed Baby Spinach, Asparagus Sherry Demi-Glace and Celery Root Salad...40

Roasted Airline Chicken

Murray's All-Natural Airline Chicken Breast stuffed with Prosciutto, served with Potato & Parmesan Gnocchi, tossed with Roasted Tomatoes, Red Onion, Haricot Verts, served with Sauteed Baby Spinach topped with Tomato & Brie Chicken Jus...34

Crispy Cider Pork Schnitzel

Dredged & Pan-Fried Pork Ribeye, Spätzle "Mac & Cheese Style" with Vermont Cheddar, Pancetta & Cider Braised Red Cabbage, Haricot Verts and Maple & Whole Grain Mustard Sauce...37

Classic Wagyu Burger

Grilled Nine+ Australian Wagyu 8oz Burger topped with Secret Sauce, Pickles, New School American, served on a Brioche Bun with Greens, Tomato, and Red Onion served with Fries...27

Bolognese Campanelle

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables, a Splash of Cream and tossed with Campanelle Pasta. Topped with Shaved Parmesan...33

Executive Chef & Owner
Donnell Collins

Bar Manager ~ Hana Nielsen

PRIX FIXE TWILIGHT DINNER

\$27

4:30 - 5:30 p.m. Daily

Not available for take-out.

May not be combined with any other discounts or promotions

Add \$3 for any substitutions.

CHOICE OF SALAD OR SOUP

Mixed Greens or Caesar Salad
Corn & Tomatillo Chowder
OR
Turmeric Vegetable Soup

Add a glass of house

Pinot Noir, Rose or Chardonnay
(one glass per meal) \$7 - 5oz

Beet Farro Risotto
Pearled Farro Slowly Cooked with Beets, Shallots, Fennel, Leeks & Veggie Sausage served with Sautéed Baby Spinach and Roasted Delicata Squash, Crumbled Blue Cheese and Candied Walnuts

Classic Wagyu Burger
Wagyu 8oz Burger, Secret Sauce, Pickles, American, served on a Brioche Bun with Greens, Tomato, and Red Onion served with Fries

Clementine Roasted 1/2 Duck

Cast Iron Roasted Half Duck, with a Root Vegetable, Sausage, Duck Confit & Apple-Wood Smoked Bacon Beluga Lentil Cassoulet, served with Sauteed Baby Spinach and Clementine & Red Wine Demi-Glace...39

Beet Farro Risotto

Pearled Farro Slowly Cooked with Beets, Shallots, Fennel, Leeks & Veggie Sausage served with Sautéed Baby Spinach and Roasted Delicata Squash, Crumbled Blue Cheese and Candied Walnuts...34

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major served with Haricot Verts, French Fries topped with Port Wine Demi-Glace...37

Meyer Lemon & Fennel Salmon

Pan Seared Faroe Island Salmon topped with Meyer Lemon & Fennel Marmalade served with Crispy Mascarpone Risotto Cake, Sauteed Baby Spinach and Citrus & Fennel Salad...34

Wagyu Foie Gras Burger

Grilled Nine+ Australian Wagyu 8oz Burger topped with Seared Foie Gras, Grafton Truffle Cheddar on a Sweet Roll with Heirloom Tomato, Greens and Red Onion and served with Truffle Fries...35

SIDES

Substitute Truffle Frites or Truffle Mashed on Entrée...4
Roasted Garlic Mashed Potatoes...7
Root Veg & Pork Baluga Lentil Cassoulet ...15
Loaded Yukon Mashed Potatoes...10
Pancetta & Cider Braised Red Cabbage...10
Crispy Mascarpone Risotto Cake...8
Spätzle "Mac & Cheese Style"...12
Baby Spinach, Haricot Verts or Asparagus...7

Bolognese Campanelle

VT Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables Splash of Cream tossed with Campanelle Pasta

Chopped, Mixed Greens or Caesar with added Protein

Grilled Chicken Breast, or Steak Seared Salmon or Three Chilled Shrimp,

Salmon Frites

Seared Salmon served with French Fries Sauteed Baby Spinach & Horseradish Sauce

Meatloaf Wellington

Gorgonzola stuffed Meatloaf wrapped in Puff Pastry served with Garlic Mashed Potatoes, Baby Spinach, & Beef Gravy

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES