

February 5th, 2015

**COCKTAIL HOUR SNACKS**

Tarentaise Fondue

North Country Sausage, Country Bread,

Gherkins, Roasted Broccoli & Peasleys

**FIRST**

Northeast Grown BLT Salad

Bayley Hazen Blue, English Muffin Croutons

Green Goddess Dressing

**SECOND**

Chitarra Pasta

Smoked Salmon, Crème Fraiche & Wasabi Tobiko

**THE MAIN EVENT**

Porcini Braised Vermont Short Ribs

Nitty Gritty Polenta

**FOR THE TABLE**

Kale Almondine

**DESSERT**

Dark Chocolate Mousse

Orange Mascarpone

Thank you for joining us at The Backroom. We would greatly appreciate you providing some feedback on your dining experience tonight by answering the questions below:

What would you consider a “fair” price for this dinner?

Were you comfortable during dinner?

Would you recommend The Backroom to friends?

Did you like the timing/format of the dinner? (ie was it too early?)

Would you consider the alcohol pricing “fair”?

Please provide any additional comments/suggestions/

thoughts below:

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