



# Ardelia's

AT BASIN HARBOR

## STARTERS

### GRILLED OCTOPUS

Romanesco | Charred Romaine | Marcona Almond | Sauce Vert | Sunflower Tapenade  
\$18 | GF

### MAPLE GLAZED PORK BELLY CONFIT

Roasted Stone Fruit | Upland Cress | Goat Cheese Mousseline | Blood Orange Grenobloise | Rhubarb  
\$16 | GF

### FULL BELLY FARM HEIRLOOM TOMATO & BURRATA

Elderflower Compressed Melon | 15-Year Balsamic | Prosciutto Crackling | Sourdough Croustade  
\$16 | GF

### BIGEYE TUNA CRUDO

Avocado | Smoked Sea Salt | Summer Radish | Finger Lime | Citrus | Sorrel  
\$20 | GF

### LOBSTER "CHOWDER"

Summer Truffle | Salsify | "Tiny" Root Vegetables | Chervil  
\$15 | GF

### FULL BELLY FARMS GREENS

Confit Baby Artichoke | Preserved Tomato | Huckleberry & Basil Vinaigrette  
\$14 | VG/VGN/GF

## ENTREES

### ROASTED TENDERLOIN

Pommes Puree | Parsnip Lardo | Heirloom Carrot | White Truffle | Cocoa Nib Vinaigrette | Marcona Almond  
\$38 | GF

### SEARED SHRIMP

Garlic Confit | Preserved Tomato | Baby Fennel | Summer Herbs | Mussel Brodo  
\$32 | GF

### SHETLAND ORGANIC SALMON

Baby Turnip | Baby Leeks | Asparagus | English Pea | Mascarpone Risotto  
\$32 | GF

### MISTY KNOLL CHICKEN

Pancetta | Soft Polenta | Beech Mushroom & Fava Bean Fricassee | Brown Butter  
\$32 | GF

### MERO BASS

Grilled Artichoke | Sunchoke | Preserved Tomato | Spanish Dry Chorizo | Sorrel  
\$42 | GF

### SWEET PEA RAVIOLI

Tomato Confit | English Pea | Summer Radish | Salsify | Tarragon  
\$26 | GF

### ROASTED PORCHETTA

Apricot | Pistachio | Preserved Lemon | Chimichurri | Soft Polenta  
\$29

Chef Chris Bonnavier has loyalty to local agriculture, the sustainability of our community, and a passion for the area that our family loves so much. Our culinary team works closely with farmers and vendors in the Champlain Valley and we thank them for being such an integral part of Basin Harbor.