



Ardelia's

AT BASIN HARBOR

STARTERS

- Harvest squash bisque | sea salted pumpkin seeds | cracked black pepper creme | Georgia Mountain Maple \$12
- Full Belly farms fall harvest greens | brown butter toasted marcona almonds | roasted tomato | warm bucheron goat cheese \$14
- Foie gras | fresh black truffle | port wine lacquered beets | pickled mustard seed | herb salad \$24
- Slow roasted fall spiced pork belly | pomegranate | hot honey | tangerine | caramelized walnuts | frisee \$17
- Roasted late harvest tomato | evoo | grilled artichoke | smoked fresh mozzarella | arugula | 4 yr aged balsamic \$16
- Morel mushroom farro | sauce vert | asparagus \$16

ENTREES

- Chicken fricassee | pancetta | soft polenta | pearl onion confit | fava bean | beech mushroom \$27
- Braised short ribs | parsnip | kohlrabi | fall mustard greens | hakurei turnip \$26
- Roasted Cod | lobster "chowder" | chervil | black radish | baby artichoke \$34
- Grilled scallop & octopus | romesco | piquillo pepper | curried cauliflower | leeks \$36
- Roast wagyu sirloin | marcona almond | bone marrow | pommes puree | asparagus | cepe mushroom | bordelaise \$42
- Roasted pork | brussel sprout & ube potato hash | fall spiced golden raisin | picholine olive | preserved lemon \$34
- Butternut squash & sage ravioli | brown butter | beech mushroom | sunflower seeds | confit pumpkin \$26

Chef Chris Bonnivier 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.

Several dishes can be modified to become vegan - please ask your server for assistance.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.