


Inn  *at*
WEST VIEW FARM

Enjoy fine contemporary American cuisine in our restored 1870's farmhouse.

LITTLE DISHES IN THE TAVERN

Chicken and Shitake Dumplings
Sesame Chicken with Green Curry
Beef Satay and Peanut Sauce
Hickory-Hoisin Baby Back Ribs

Fried Calamari with Miso
Spicy Salmon and Asparagus Rolls
Shrimp and Vegetable Tempura
Mussels with Black Bean Sauce

APPETIZERS

Tuna Springroll *with Soybeans and Wasabi*
Mascarpone Ravioli *with Mushrooms, Baby Spinach and Parmesan*
Baby Beet Salad *with Goat Cheese, Walnuts and Aged Balsamic*
Sweetbreads *with Sauce Gribiche and Fried Spinach*
Shrimp and Calamari *with Mango and Baby Bok Choi*

ENTREES

Coriander and Cardamom Braised Beef Short Ribs *with Baby Carrots*
House Cured Grilled Pork Tenderloin *with Portabella Mushroom Sauce*
Free Range Chicken *with Haricots Verts, Potato Gratin and Roasted Garlic Jus*
Duo of Duck *with Wild Rice and Port Soaked Cherries*
Filo Wrapped Halibut *with Asparagus and Champagne Beurre Blanc*
Diver Scallops *in Vol au Vent with Oyster Mushrooms*
Filet Mignon *with Fingerling Frites and Balsamic Onion Marmalade*

Menu Subject to Change

"Chef Chen's plates are elegant and his food beautifully prepared." - *Boston Globe*

"One of Vermont's Best Chef Owned Inns" - *Yankee Magazine*

"Master chef turning out magical dinners" - *Discerning Traveler*

Wine Spectator Award of Excellence since 2001

IAWF Award Winner

Hours: 6:00 pm - closing, reservations recommended

Closed Tuesday and Wednesday

Major Credit Cards Accepted

Christal Siewertsen, Innkeeper

Raymond Chen, Chef/Owner

Gregory Rems, Chef de Cuisine

2928 Route 30, Dorset, Vermont
(6 miles north of Manchester Center)

(802) 867-5715 / (800) 769-4903 ♦ www.innatwestviewfarm.com