

February 13th &14th, 2015

**COCKTAIL HOUR SNACKS**

Beausoleil Oysters on the Half Shell

Yuzu Cocktail, Tellicherry Mignonette, Wasabi Aioli

**FIRST**

Roasted Native Beets & Grapefruit

Vermont Creamery Cremont, Candied Pistachios

 Quince Vinegar

**THE MAIN EVENT**

Whole Roasted New York Strip

Balsamic Onions, Root Vegetables, Smoked Paprika

**FOR THE TABLE**

Parsnip & Spinach Gratin

**DESSERT**

Chocolate-Hazlenut Molten Cake

Frozen Banana Mousse

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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