

PRESTON'S



FRIDAY, JULY 17TH, 2026 – SUNDAY, JULY 19TH, 2026

THREE COURSE PAIRED MENU – 105

A LA CARTE PRICING AVAILABLE BELOW

APPETIZERS

GRILLED SWORDFISH – 18

Sweet Corn Bisque, Caramelized Corn, Fermented Chilis, Cotija, Chervil, Hearts of Palm, Herb Oil, Popcorn, Smoked Salt

CHALK HILL CHARDONNAY | Sonoma County, California – 14

Creamy Texture with Notes of Baked Apple, Lemon Curd, and Subtle French Oak Spices

TUNA & BONE MARROW* – 22

Blue Fin Tuna, Black Garlic Shoyu, Cilantro, Over Roasted Bone Marrow, Charred Sourdough

MICHAEL DAVID 'SIXTH SENSE' SYRAH | Lodi, California – 11

Bold and Fruit-Forward with Flavors of Plum, Dark Chocolate, and a Hint of Black Pepper

ENTRÉES

SEAFOOD PASTA – 30

Crab, Shrimp, Mussels, Orecchiette, Saffron Cream, Spinach, Mushroom Conserva, Tomato Powder, Chervil, Sorrel

WHITEHAVEN SAUVIGNON BLANC | Marlborough, New Zealand – 11

Vibrant and Crisp with Notes of Pink Grapefruit, Passion Fruit, and Fresh Greens

GRILLED VENISON LOIN* – 52

Smoked Beets, Parsnip Puree, Bordelaise, Parsnip Chip, Crispy Kale, Fermented Chilis, Orange Segments

PINE RIDGE CABERNET SAUVIGNON | Napa Valley, California – 19

Full-Bodied with Layers of Black Cherry, Cedar, Structured Tannins, and Cocoa

SEARED DUCK BREAST* – 42

Salsa Verde, Sweet Corn Succotash, Cherry Plum Gremolata

SEGHESIO OLD VINE ZINFANDEL | Sonoma County, California – 13

Jammy Raspberry, Black Pepper, and Licorice with a Warm, Rich Texture

DESSERT

LAVENDER PANNA COTTA – 10

Grand Marnier Macerated Berries, Orange Sabayon

LAVENDER DROP | Barr Hill Gin, Fresh Lemon Juice, Lavender Simple Syrup – 16

EVOO CAKE – 10

Lemon Gelato, Toasted Anglaise

LAMARCA PROSECCO | Veneto, Italy – 11

Fresh and Sparkling with Lively Aromas of Green Apple, Citrus, and Honeysuckle

*The Vermont Department of Health reminds you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

PAIRING NOTES

GRILLED SWORDFISH PAIRED WITH CHALK HILL CHARDONNAY

Rich, buttery seafood demands a full-bodied white wine. The wine's malolactic creaminess directly mirrors the velvet texture of the sweet corn bisque and caramelized corn. Meanwhile, its crisp cool-climate acidity cuts beautifully through the oily, meaty density of the swordfish.

TUNA & BONE MARROW PAIRED WITH MICHAEL DAVID 'SIXTH SENSE' SYRAH

Decadent roasted bone marrow and black garlic shoyu push this tuna into deep umami territory. This bold profile finds a perfect match in the Lodi Syrah. The wine's velvety tannins and dark fruit sweet notes effortlessly hold up to the savory shoyu and cleanly slice through the rich, buttery fat of the marrow.

SEAFOOD PASTA PAIRED WITH WHITEHAVEN SAUVIGNON BLANC

Rich cream sauces over mixed seafood can easily weigh down the palate. The mouth-watering acidity of the New Zealand Sauvignon Blanc works like a fresh squeeze of lemon over the orecchiette. Its herbal, green-pepper edge echoes the fresh chervil, sorrel, and mushroom conserva, while the subtle marine notes beautifully highlight the natural sweetness of the crab and shrimp.

GRILLED VENISON LOIN PAIRED WITH PINE RIDGE CABERNET SAUVIGNON

Lean, deeply flavored game meat like venison paired with an intense Bordelaise sauce requires a structured, big red wine with powerful tannins to handle the meat's texture. The dark fruits and cedar notes of the Cabernet perfectly elevate the earthy parsnip puree and smoked beets, while its subtle mint and spice characteristics pick up on the brightness of the orange segments and fermented chilis.

SEARED DUCK BREAST PAIRED WITH SEGHEISIO 'OLD VINE' ZINFANDEL

Duck meat is inherently gamey and fatty, making it a dream pairing with high-fruit red wines. The cherry plum gremolata acts as a direct flavor bridge to the bright raspberry and jammy components of the Zinfandel. Furthermore, the wine's rich fruit profile cuts right through the savory richness of the duck and coordinates perfectly with the caramelized, seared crust of the breast.

LAVENDER PANNA COTTA PAIRED WITH LAVENDER LEMON DROP WITH BARR HILL GIN

Panna cotta provides a delicate, cream-forward palate. Introducing a crisp, lemon-forward cocktail balances the velvety richness of the cream. The raw honey botanicals in the Barr Hill Gin effortlessly weave through the floral lavender notes of the dessert, while the citrus components tie directly into the orange sabayon and the sweet acidity of the macerated berries.

EVOO CAKE PAIRED WITH LAMARCA PROSECCO

Olive oil cake is moist, rich, and intensely savory. Pairing it with a sparkling wine provides an immediate palate-cleanser. The effervescence and bright citrus notes of the Prosecco refresh the tongue after the rich density of the toasted anglaise and cake, working hand-in-hand with the zesty kick of the lemon gelato.

Preston's is a proud cashless establishment. We gladly accept all major credit cards and mobile payment solutions.

Prices do not include applicable state and local taxes.

Guest checks can be split into a maximum of two payments.

We reserve the right to apply an auto gratuity based on party size or service circumstances.