

## A VERMONT DINING EXPERIENCE

*Chef's bounty of seasonal & local foods*

### 🍷 COCKTAIL RECEPTION 🍷

#### **Passed Hors D'oeuvres**

Apple, Cabot cheddar & whole grain mustard on crostini

Smoked *Cavendish* pheasant & apple mousse canapé

House cured salmon on pumpernickel rounds

#### **Stationary Hors D'oeuvres**

Old world style meat & cheese platter featuring *Fortuna's* Genoa, capicola, sopressata & pepperoni with *Blythedale Farm* Italian style "grana" cheese, fennel raisin toast & onion jam

#### *Consider serving Vermont wines*

*Lincoln Peak* Marquette Red New Haven VT 2008

*Shelburne Vineyards* Cayuga White Shelburne VT 2008

*Eden Vermont* Iced Cider West Charleston VT nv

### 🍷 SEATED DINNER 🍷

#### **Salad**

Carpaccio of roasted beet, *Vermont Herb and Lettuce Company* petite lettuces, *Blythedale Farm* "grana" cheese lace & *Dutton's* cider vinaigrette dressing

#### **Entrée**

##### **Maple-stout *Boyden Farms* Beef Short Ribs**

Local beef braised in *Otter Creek Stovepipe Stout* with a touch of *Vermont* maple syrup served with braised sweet & sour red cabbage and sweet potato dauphinoise

##### **Pan Roasted *Misty Knoll* Chicken Breast**

Pan juices enhanced with wild locally foraged mushrooms & zest of lemon with garlic-chive duchess potato & baby spinach

##### **Center Cut *Wallingford Locker* Pork Chop**

Seasoned in *Dutton's* apple cider brine laced with *Gormley's* cider jelly & rosemary sauce then slowly grilled with corn pudding stuffed apple & creamy pearl onions

##### **Roasted Corn Polenta**

*Maplebrook Farm* ricotta, spinach, crimini mushrooms & grilled red pepper pesto with *Blythedale Farm* "grana" cheese

*Dinners complemented with Vermont rustic breads & maple butter*

#### **Dessert**

Maple-Walnut torte with granola crust topped with *Vermont Butter & Cheese Co.* crème fraiche