



The Vermont Wine & Harvest Festival Wine Pairing Dinner at Deerhill Inn



Saturday, September 23rd, 2017

Reservations available from 6-9 pm

Featuring a Selection of Award-Winning Wines from North Branch Vineyards

\$96 Prix Fixe for a Four-Course Dinner with Paired Wines at Each Course

Menu also available à la carte with our regular wine, beer & bar options

~ **First Course** ~

Roasted Butternut Squash Bisque

With Fall-Spiced Crème Fraîche

Baby Spinach Salad

With Toasted Walnuts, Fresh Currants, Homemade Fromage, Citrus Segments & Citrus Vinaigrette

~ **Second Course** ~

Baked Stuffed Clams

With Sambal, Vermont Bacon, Breadcrumbs, Herbs & Charred Lemon

Homemade Gnocchi

With Caponata & Parmesan Crisp

~ **Third Course** ~

Pan-Seared Scallops

With Fresh Corn Purée, Pickled Radish & Roasted Wild Mushrooms

Pan-Broiled Cavendish Farms Quail

With Braised Greens, Lardons & Pickled Watermelon Rind Kohlrabi Salad

Braised Pork Belly

With Scallion Beignets & Buttered Turnips

Rass el Hanout-Dusted New York Strip

With Parsnip Purée, Melted Leeks & Mushroom Ragout

Bell Pepper Dolma of Farro & Roasted Wild Mushrooms

With Jajoukh & Taratour Sauce

~ **Fourth Course** ~

Seasonal Apple Crisp

With Vanilla Gelato

Chocolate Mousse

With Chantilly Cream & Berry Gelée

Maple Thyme Crème Brûlée

With Candied Thyme