



The Vermont Wine & Harvest Festival

Wine Pairing Dinner at Deerhill Inn



Saturday, September 22nd, 2018

Reservations available from 6-9 pm

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

A la Carte Dinner Choices with Paired Wines.

Three Glasses of Paired North Branch Wine \$22 or \$8 per Glass.

Our regular Wine, Beer & Bar options are also available.

~ **First Course** ~

Fennel Chestnut Soup

Apple Walnut Chutney

Clam Chowder

Creamed Leeks, Cornmeal Fried Clams

Waldorf Wedge

Walnuts, Apples, Grapes, Jasper Hill Blue Cheese Dressing, Iceberg Lettuce

Caesar Salad

Baby Gem, Croutons, Parmesan Crisps, Caesar Dressing, White Anchovies

Scotch Egg

Saffron Sauce, Charred Lemon

Pork Belly

Peach Slices, Asian Slaw, Chanterelle Mushrooms

Artisanal Cheese Plate

Selection of Vermont Cheeses, Crostini

~ **Second Course** ~

Branzino

Fregula, Fennel Slaw, Tomato Saffron Broth

Sirloin Steak

Wild Mushroom Spätzle, Broccoli, Maître d'Hôtel Butter

Pork Ribs

Root Vegetable Gratin, Pickled Beets, BBQ Sauce

Chicken Roulade

Bonne Bouche & Wild Mushroom Stuffed Chicken Breast, Chive Beignet, Jus, Asparagus Purée

Pasta Carbonara

Roasted Romanesco, Bacon, Handmade Linguine

Tofu Satay

Black Rice, Asian Slaw, Peanut Sauce

~ **Third Course** ~

Apple Crisp

Stonefruit Tart

Selection of Gelatos & Sorbets