

Farm to Table Dinner

STRATTON MOUNTAIN CLUB

ARRIVAL

Shelburne Farms 2-year cheddar, assorted Sidehill Farm jams, fresh honeycomb

Vermont Salumi meats

Roasted carrot hummus with assorted Castleton crackers

Local vegetable crudité with Bayley Hazen Blue Cheese and ranch dressings

Fresh fruit with Green Mountain yogurt dip

DINNER SERVICE

Orchard Hill Breadworks rolls with flower and herb butter

1ST COURSE

Heirloom tomato and Maplebrook burrata

Old Friends Farm mixed greens and saba dressing

2ND COURSE

House-made tagliatelle with organic mushroom blend and ramp pesto

3RD COURSE

Watermelon gazpacho with Maplebrook feta and torn mint

4TH COURSE

CHOOSE ONE

Morgan Brook Farm braised short rib

Basin Farm grilled sweet potatoes, Bardwell Farm asparagus

Misty Knoll Statler chicken breast

Goose Valley wild rice blend, sautéed Picadilly Farm Swiss chard

Vegan spinach pie with arrabbiata sauce

Bardwell Farm spinach, vegan feta cheese, phyllo dough, spicy tomato sauce

5TH COURSE

Strawberry rhubarb pie with fresh whipped cream

