



**JERICHO
SETTLERS
FARM, Inc.**



Friday March 6th 2015 Cocktail Hour 6pm- Dinner-7pm

5 courses, hors d'oeuvres and welcome cocktail- \$60 +tax and gratuity

Beverage Pairing- \$30+ tax and gratuity

Featured Partners

Half Pint Farm, Burlington

Jericho Settler's Farm, Jericho

Caledonia Spirits, Hardwick

Welcome cocktail

“Cherry Street Shrub”- Caledonia Spirits Tomcat, VT balsamic sour cherry syrup,
Soda

Hors d'oeuvres

Sweet potato smoked cheddar fritter, quince mustard
Sunflower oil cured Lake Champlain yellow perch, romesco, leek toast
Charcuterie, cheese, pickles, crackers

Dinner

Roast turnip soup, violet gastrique, goat's milk ricotta
Citizen Cider-Unified Press, Burlington, VT apple hard cider

Greens, radishes, ice wine vinaigrette, pumpernickel croutons
Lawson's Finest Liquids –Sip of Sunshine, Warren, VT IPA

Maple gastrique glazed VT rabbit, celeriac gnocchi, pickled carrots, foie gras
buerre blanc
East shore Vineyard- Louise Swenson 2013, Grand Isle, VT dry white wine

Smoked grass-fed beef brisket, yellow chili squash stew, flint corn, scarlet runner
beans
Shelburne Vineyards- Marquette 2013, Shelburne, VT grape dry red wine

Dessert by Little Sweets at Hen of the Wood

“Baked Vermont” maple bostock, maple ice cream, maple meringue
Eden Ice Cider- Vermont apple ice cider