

Farm to Barn to Bottle: A Full Circle Dinner

Featuring SILO Distillery, Springmore Farm & Grembowicz Farm
October 19th, 2017

Welcome drink: Business Collins
SILO gin, honey syrup, lime, thyme, soda

Passed Hors d'oeuvres

Cocktail: Champ's Garden
SILO Cucumber vodka, elderflower liquor, muddle cucumber, lime

Cucumber vodka soup, smoked oysters, caviar, crème fraiche

Crispy trotters, spicy aioli, arugula

Cocktail: Hotel Vermont Fashion
SILO Whiskey, maple syrup, meletti, bitters

Pork shoulder ragout, clothbound cheddar polenta, scorzenera, fennel pollen

Maple whiskey glazed ham, mushroom barlotto, roasted Brussels sprouts

Cocktail: Brio Martini
SILO cacao, Tempest Fugit, Brio espresso

Chocolate pot de crème, cocoa nibs and hazelnut brittle, honey mascarpone

