



LIGHT FARE & SAMPLES ~ 5:00 - 6:30 pm

**Backdoor Bread** with Ploughgate Butter

**Burlington Beer Company** serving a Gougère with chèvre and edible flowers

**Cabot Creamery Co-operative** serving a trio of Cheddar cheese biscuits

**Flag Hill Farm**

**Green Mountain Smokehouse**

**Karim Creamery Cheese**

**Grafton Village Cheese**

**Green Mountain Peanut Butter** ❁

**Runamok Maple**

**Small Oven Pastries**

**Shelburne Farms Cheese**

**Sobremesa**

**Sugar Bob's Finest Kind** ❁

**The Wise Pie**

**Trencher's Farmhouse** serving *Erbazzone*

*A traditional Italian greens pie in a local wheat pastry crust.* ❁

**Vermont Beekeepers Association** serving honey

**Vermont Fresh Pasta** serving *fresh chèvre ravioli with marinara and basil pesto* ❁

Vermont Tortilla Company ❁

Vermont Creamery ❁

Vermont Vinegars ❁

## Beverage Samples ~ 5:00 - 6:30 pm

### Cider, Mead, & Wine

Eden Specialty Ciders

Ellison Estate Vineyard

Shacksbury Cider

Shelburne Vineyard

Stowe Cider

### Spirits & Cocktails

Aqua ViTea Kombucha & Spirits

Caledonia Spirits

Hotel Vermont - Kate Wise Cocktails

Mad River Distillers

Wild Hart Distillery

Swift House Inn

Black Flannel Brewing & Distilling Co.

### Beer

14th Star Brewing Company

Black Flannel Brewing & Distilling Co

Burlington Beer Company

Foam Brewers

### Coffee, Non-alcoholic Sparkling,

AquaViTea

Brio Coffee

Shrubblly

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# Taste Offerings ~ 6:00 - 7:30 pm

## CHEF/FARMER DINNER BITES

**Black Flannel Brewing Brewing & Distilling** with Pitchfork Pickle, Jericho Settlers Farm  
*Red and Yellow Beet Terrine, chèvre, Onion Jam, baby arugula ❁*

**Bleu Northeast Seafood** with Snug Valley Farm  
*Smoked pork slider, kimchi slaw, pickled peach BBQ sauce*

**Burlington Beer Company** with Snug Valley, Jericho Settlers Farm  
*House made brioche, Jasper Hill Bayley Hazen Blue, heirloom tomato, pork belly*

**Doc Ponds** with Knee Deep Farm  
*Whipped Ricotta with Watermelon, Tomato and Chilis ❁*

**Highland Lodge** with Jasper Hill Cheese, Wilson Farm  
*Fried green tomato BLT on cheddar biscuits with lemon thyme aioli*

**Honey Road** with Pomykala Farm, Farmer Hil, Lewis Creek Farm  
*Grilled Zucchini, Spicy Curry Tomato Vinaigrette, Golden Raisins, Pumpkin Seeds ❁*

**Juniper Bar & Restaurant** with Maple Wind Farm & Bee the Change  
*Gougères with Maple Wind chopped country pate, pickled ramp relish,  
aioli and hot honey*

**The Lodge at Spruce Peak** with Triple J Pastures & Naked Acre Farm  
*Mortadella Slider, House made Hawaiian roll, greens, fermented strawberry mustard*

**Philo Ridge Farm**  
*Summer Sausage with Currant Mostarda and Pickled Vegetables*

**Shelburne Farms**  
*Chilled summer berry gazpacho & dark chocolate raspberry petit fours*

**Sugar Snap Catering** with Misty Knoll  
*Smoked chicken, grilled vegetables, black lentils and preserved lemon relish*

**Swift House Inn** with LegEnd Farm  
*Venison Carpaccio on Tomme Crostini, Horseradish Crème Fraiche, pickled onions and Swift House microgreens*

**UVM Dining** with Champlain Valley Pork, Pete's Greens garlic  
*Pork Sisig - a Filipino dish composed of slow cooked pork onions, garlic, and chili garnished with maple cracklins and micro greens.*

## **Ice Cream Social ~ 7:30 - 8:00 pm**

Strafford Organic Creamery Ice Cream

✿ = Vegetarian Option Available