

A Taste of Season in Vermont
Chefs Samantha Langevin and Jeannie Kovacs

Drinks: Barr Hill Gin & Tonic, local wine and beer selection

Mingle

The last taste of Summer - fresh Vermont tomato, saffron salt, cracked pepper

App

Early Fall Flavors - Charred eggplant, spiced lamb, labneh, shaved fennel, saffron tahini, crunchy lentil

Vegetarian option: spiced roasted mushroom

Salad

Slow down salad - fresh greens, radish, roasted sweet peppers, butter toasted pine nuts, saffron and other flowers, red wine vinaigrette

Main

Paella Valenciana y Vermont - a paella of chicken and rabbit, cooked in the traditional manner over fruit tree prunings, with local broad beans, green beans, saffron, herbs

Vegetarian option- Saffron carrot risotto with fresh herbs

Cheese

Vermont cheese trio with local pear compote and juniper saffron cracker

Cheeses - Springbrook Farm's Ashbrook, Lazy Lady's Capriola, Boston Post's Tres

Bonne

Dessert

Colors of Fall - Saffron panna cotta with hibiscus poached local ginger, pistachio, pomegranate jewels, choice of rose or mint tisane