



edson hill

artisanal wine pairing dinner

december 2022

featuring single-varietal artisan wines
& small family winemakers from california

welcome

Vermont Cheese Board

chef's selection of four local cheeses
crostini | house-made pickles | fruit jam | fig compote

Peter Lauer Riesling Senior Ayler FaB 6 (2020)

amuse

Eggplant & Fennel Tapenade

poached garlic | crispy sage leaf | seeded gluten free wafer

Alesia Pinot Noir Santa Cruz Mountains (2017)

appetizer

Arctic Char Tartare & Imperial Ossetra Caviar

challah tostada | brown turkey fig | pickled cipollini onion

Crémant de Bourgogne Blanc de Blanc Brut (NV)

entremets

Maple Roasted Cornish Game Hen

blue cornmeal & cranberry croquant | spice roasted delicata squash

Arsheem Pinot Gris Momtazi Vineyard McMinnville (2019)

entree

Coffee Rubbed Venison Loin

grilled lion's mane & oyster mushroom | sea buckthorn berry confit

Cabernet Sauvignon No. 1 Red Hen Vineyard

Oak Knoll District of Napa Valley (2018)

dessert

Chocolate Cherry Tart

frangelico crema | toasted hazelnut | matcha

Dry Creek Valley Zinfandel Late Harvest (2017)