



edson hill
french wine pairing dinner
march 22, 2023

welcome

Vermont Cheese Board

chef's selection of four local cheeses
crostini | house-made pickles | fruit jam | chutney
Calvet Brut Rosé, Crémant de Bordeaux (2019)

amuse

Oyster & Ossetra Caviar

citrus foam | beach plum oysters, westport, ma
Jadix Picpoul de Pinet (2021)

appetizer

Lapin a La Cocotte, Fond de Tart

Château La Frenynelle Bordeaux Blanc (2021)

entremets

Ten Hour Maple Miso Pork Belly

harissa yogurt | smoked marcona almond
Château Coutet, Saint Emilion, Grande Cru (2019)

entree

Venison Loin

grilled caulini | celeriac soubise | wolfberry demi-glaçe
black truffle | fried lotus root chip
*Château Grande-Puy Ducasse,
Pauillac Grand Cru Classe (2019)*

dessert

Baked Mansfield

our take on baked alaska
maple & toasted almond ice cream
almond cake | torched meringue
Château Laribotte Sauternes (2019)

