

FOUR CHEFS FOR KIDS

an evening to benefit Jr Iron Chef VT

bleu northeast seafood | burlington | sunday, march 12, 2017



WELCOME

beer from The Alchemist

*cocktail featuring
Barr Hill Tomcat Gin*

**Chris Maloney,
Hen of the Wood**

*cheese plate featuring
Jasper Hill & Cabot Creamery*

*charcuterie featuring
Black River Meats
& VT 99 Meats*

*raw bar featuring oysters
from Wood Mountain Fish,
wild-caught domestic shrimp
from Dole & Bailey Inc.*



HORS D'OEUVRES

*Jericho Settlers Farm beets,
Does' Leap tomme,
hazelnuts, fig vinegar*

**Phillip Clayton,
Farmhouse Group**

*crispy fried rabbit,
mustard seed, aioli*

**Eric Warnstedt,
Hen of the Wood**

*smoked bluefish
and bone marrow
on Red Hen toast, pickled onion*

**Doug Paine,
Bleu Northeast Seafood,
Juniper, Hotel Vermont**



DINNER

paired with chef-selected libations

*roasted carrot & buttermilk soup,
Jasper Hill Vault 5 & sunflower frico,
sunflower sprouts,
malted birch syrup*

**Doug Paine,
Bleu Northeast Seafood,
Juniper, Hotel Vermont**

*wood-fired Vermont pork,
handmade garganelli*

**Phillip Clayton,
Farmhouse Group**

*skirt steak,
Gilfeather turnip,
cabbage*

**Eric Warnstedt,
Hen of the Wood**



DESSERT

paired with coffee and Silo Cacao Vodka

chocolate cake, hazelnut dacquoise, mascarpone filling, espresso buttercream

Sweet Simone's

– vegetarian and gluten free options available upon request –



Alchemist | Black River Meats | Cabot Creamery | Caledonia Spirits | Dole & Bailey Inc. | Farrell Distributing | VT 99 Meats | Does' Leap
Pete's Greens of Vermont | Wood Mountain Fish | Silo Distillery | Citizen Cider | Cellars at Jasper Hill | Red Hen | Jericho Settler's Farm

THANK YOU TO THIS EVENING'S GENEROUS DONORS