## FOUR CHEFS FOR KIDS

an evening to benefit Ir Iron Chef VT

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



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.

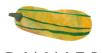


Jericho Settlers Farm beets, Does' Leap tomme, hazelnuts, fig vinegar

> 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