EDEN CIDER PAIRING DINNER
Thursday October 25, 7:00PM
with Eleanor Leger, Eden Ice Cider, West Charleston, VT

Reception
North Hero House Greenhouse
Hors d’oeuvres
*Orleans Aperitif Cider, Eden Cider*

Dinner
North Hero House Dining Room
1st Course
**Roasted Scallops**
Caramelized Vermont Pork Belly, Butternut Squash Salpicon, Apple Cider Glaze
*Sweet Six, Hall Home Place Ice Cider, Isle La Motte VT*
2nd Course
**Halibut**
Pumpkin-Apple Puree, Savory Apple Crumb, Micro Sorrel
*Orchard Queen, Whetstone Ciderworks, Marlboro, VT*
3rd Course
**Seared Foie Gras**
Macedoin of Apple, Brioche Croustade, Quince
*Eden Heirloom Blend*
4th Course
**Venison: Two Ways**
Braised Osso Bucco, Apple and Parsnip, Celery Root and Potato Latke
And
Roasted Tenderloin, Pumpkin and Turnip Gratin, “Hot Toddy” Jus
*Eden Barrel-Aged Northern Spy*
5th Course
**Cider Poached Pears**
Calvados-Mascarpone, Apple Granola Crunch
*Champlain Orchards Sparkling Ice Cider*

$65 PER PERSON
INCLUDES CIDER WITH EACH COURSE
($45 PP without cider)
(Does NOT include tax and gratuity)