THANK YOU TO OUR SPONSORS & MEDIA PARTNER

THANK YOU FOR YOUR SUPPORT!
We are thrilled to welcome you to A Taste of New England, the premier culinary event of our region. Our community, which includes over 500 members and owners, is centered around bringing people together to celebrate mountain culture – and this weekend we have the privilege of connecting with some remarkable culinary minds. Get ready to embark on a delectable journey through the vibrant flavors and rich traditions of New England’s finest cuisines.

This event celebrates the culinary artistry that defines this unique region and promises to indulge your senses and leave you with unforgettable gastronomic memories. Throughout the weekend, you will have the opportunity to savor signature dishes from renowned chefs, taste artisanal creations from local producers, engage in conversations with passionate food enthusiasts, and immerse yourself in the culture that inspired these culinary delights.

A Taste of New England is not just an event; it is a celebration of community, creativity, and the essence of New England’s diverse culinary heritage. We are delighted to have you join us for this extraordinary experience.

Spruce Peak is a special place, and we are grateful to be able to share it with you. Thank you for being a part of this remarkable occasion. We look forward to hosting you and making A Taste of New England an event to cherish.

Kendal Daiger | Executive Director, Spruce Peak Resort Association
Chef Sean Blomgren’s passion for food and hospitality began early on, cooking holiday meals for his family in Lowell, Massachusetts. After graduating from Le Cordon Bleu, Blomgren’s culinary repertoire flourished at the Five-Diamond Mandarin Oriental in Boston. A chance opportunity took him to Aspen, Colorado to open the first Chef’s Club by Food & Wine at the famed St. Regis Aspen. There he was able to work alongside Michelin-Starred chefs from around the globe under Chef Didier Elena. He then went on work at the prestigious Kiawah Island Club on Kiawah Island, SC while assisting in the opening of Tavern & Table in Charleston. This move really solidified his commitment to sourcing great products and presenting them with minimal intervention. In 2015, Blomgren returned to the Mandarin Oriental group as Chef de Cuisine at the brand’s iconic property in Washington, D.C. Reconnecting with this globally iconic brand allowed him to travel back to Japan and dive deeper into his love with Japanese cuisine. A true New Englander, Blomgren and his wife Casey returned to the East Coast to settle down and raise a family. He is currently the Executive Chef at Spruce Peak where he oversees Alpine Hall and Tipsy Trout.
Cassie is a native of Duxbury, Massachusetts. She graduated from Johnson & Wales University where she met her husband and now business partner, Matthew Piuma. She honed her culinary skills at the acclaimed Al Forno in Providence, Rhode Island, and then moved back to Boston in 2002, where she worked at the French bistro, Sel de la Terre, and as a sausage maker for Barbara Lynch at the Butcher Shop. She spent the next 11 years with James Beard Award winning chef Ana Sortun at Oleana, learning the nuances of Middle Eastern cooking and working her way up the ranks. In 2013, Cassie opened her dream restaurant, Sarma, in Somerville where she cooks her version of modern Middle Eastern meze in a casual, upbeat, neighborhood setting. She was a James Beard Nominee for Best Chef: Northeast in 2015, 2016, 2017, 2019 and 2020.
Ghanaian-born chef Kwasi Kwaa has over a decade of experience in Boston’s restaurants and large-scale catering. In 2016, he launched The Chop Bar pop-up, drawing inspiration from the street food of his childhood in Ghana. In 2019, Kwaa joined Comfort Kitchen as chef partner, to open a new cafe and restaurant cafe in Dorchester. Despite pandemic delays, Comfort Kitchen operated as a pop-up around the city while gaining a local following and accolades including Eater Boston’s Best New Pop-up and Boston Magazine’s Top 50 Restaurants in Boston. In January 2023, Comfort Kitchen opened as a permanent brick-and-mortar location, where Kwaa collaborates with the culinary team to create dishes that celebrate the flavors and ingredients of the African diaspora connected from Asia to the Americas through the spice trade.
Growing up with a chef for a father, Emily Mingrone was destined for a career in the kitchen. Her introduction to the culinary world began in her teens, while working for her father’s catering business. There, she discovered her passion for food and the desire to create unforgettable experiences for clients, friends and family. Emily began her career working under Chef Denise Appel at Zinc Restaurant in New Haven, where she honed her skills and began thinking more creatively about food and hospitality. She now has planted roots in New Haven, CT. She opened her first restaurant, Tavern on State in 2019, Provisions on State, a whole animal butcher shop in 2020, and Fair Haven Oyster Co. in 2022. Throughout all of these experiences, Emily’s philosophy remains the same: source fresh and responsibly raised ingredients, treat them simply and with respect, season it well, and you’ll have a great meal. Mingrone’s deliberate, straightforward approach to cuisine avoids over manipulation. Mingrone was named “Best Chef of the Year 2021” in the Connecticut Restaurant Association Awards, and has appeared on the Food Network’s Chopped and Guy’s Grocery Games.

@emilymni, @tavernonstate
@provisionsonstate, @fairhavenoysterco
Will Myska, chef/owner of the new Ore Nell’s Barbecue in Kittery, Maine, is as masterful a pitmaster as he is at whipping up homemade banana pudding. This Houston native is bringing down-home Texas hospitality to the Maine/NH border. Just open a few months, Ore Nell’s Barbecue is already earning regional acclaim for its authentic Texas BBQ, with such honors as “Hottest Restaurants in Maine” by Eater Maine and “Best New Restaurants 2018” by NH Magazine, and more. Inspired by his grandmother Ore Nell, Myska smokes top quality meats, fish and vegetables low and slow over oak wood using traditional Central Texas cooking methods. Myska was on the opening team for Chef Hennessey’s Stages at One Washington, cooking at the James Beard House and earning #1 Hottest New Restaurant by NH Magazine. Next he worked at Portsmouth’s popular Ristorante Massimo and then at the award-winning Vida Cantina where he learned the art of butchery and how to run a kitchen under the stewardship of Chef/Owner David Vargas. Ore Nell’s Barbecue is Myska’s first restaurant, and he is digging deep into his Texas grandmother’s inspiration and recipe box.
Chef Colt Taylor’s culinary career was inspired by his family and their love and respect for quality, local ingredients, and tradition. After graduating from the University of Vermont, Colt enrolled at the Culinary Institute of America to explore his passion. After some time traveling through Europe, Colt returned to the U.S. and worked alongside some of the country’s best-known chefs including Alfred Portale and Eric Ripert.

His first Executive Chef role was in 2011 at the famous One if by Land, Two if by Sea in New York’s historic Greenwich Village; by 2014, the restaurant was awarded its first ever Michelin star under Chef Taylor’s guidance.

Since returning home to Connecticut, Chef Taylor has opened The Essex, an upscale modern american bistro in his hometown of Old Saybrook, and Los Charros Cantina, a modern Mexican restaurant in Branford, CT. Both have received a bevvy of accolades, from best new restaurant and best restaurant to six years of wine spectator awards.

Chef Taylor and his wife Katharine were married at Spruce Peak, and as new parents of twins, they are excited to return the Green Mountains as a family.

@chefcolttaylor
@theessexrestaurant
@loscharroscantina
Tracy Chang is the chef-owner of Pagu in Cambridge, Massachusetts. A Boston College alum, Tracy holds a B.S. in finance, and holds certificates in pâtisserie from Le Cordon Bleu Paris. She trained with three-star Michelin chef Martin Berasategui in San Sebastian, Spain, and is an alum of the James Beard Foundation Bootcamp for Policy & Change. In 2019, she co-founded two nonprofit initiatives, Off Their Plate (OTP) and Project Restore Us (PRU). Tracy’s work with both has garnered her international recognition, and the Basque Culinary Center named her the among the top 10 nominees of its Basque Culinary World Prize.

Tracy is an alum of the James Beard Foundation Bootcamp for Policy & Change, James Beard Foundation Womens’ Entrepreneurship Leadership Program, a 2020 James Beard Best Chef Northeast semifinalist and 2023 James Beard Outstanding Restaurant nominee. She is also a 2020 Star Chefs Rising Stars Game Changer.
Matt Ginn is the executive chef of Evo Kitchen + Bar, a seasonally focused restaurant from Prentice Hospitality Group (Twelve, Chebeague Island Inn, 58 Culinary) in the heart of Portland, ME that serves Mediterranean-inspired fare highlighted with Maine ingredients.

Matt’s Portland homecoming in 2013 brought him back to Five Fifty-Five as the Chef de Cuisine, working alongside acclaimed chef Steve Corry to help the restaurant reach its full potential. Matt curated farm-to-table tasting menus that earned them four-and-a-half stars from Portland Press Herald. After this role, he moved into his current position at Evo and has been there ever since.

Above all, Matt cherishes the tight-knit community he has in Maine and considers it to be central to the success he has had throughout his career. Throughout his career, Ginn has been awarded Maine Lobster Chef of the Year, cooked at the James Beard House, and won Chopped twice. When Matt is not at Evo or Chebeague, he loves to spend time with and cook for his Wife and two children, and enjoys Maine through outdoor sports, such as mountain biking and trail running.
A first-generation Cuban-American, Chef Tatiana Rosana grew up in Miami in a traditional Cuban family where food always took center stage. It is these traditions that pushed Chef Rosana to pursue a career in the culinary industry. Today, Chef Rosana heads Outlook Kitchen, Lookout Rooftop and Bar as well as The Envoy Hotel’s in-room dining as the Executive Chef. Inspired by her wife’s Korean heritage, her own Cuban background, French training and New England experience, Chef Rosana is guided by her curiosity and openness to new cuisines. Since joining the team at The Envoy Hotel, she has competed on various nationally televised cooking competitions including Food Network’s Beat Bobby Flay, Chopped and Chopped Champions Tournament earning the title of two-time Chopped Champion. When she’s not in the restaurant she is spending time with her wife, Alexis and their son, Arlo.
Sean Minor – winemaker, dad, and lover of classic cars. After years of experience honing his craft at renowned wineries on the West Coast, Sean began his journey with Sean Minor Wines. For him, winemaking celebrates the practice of caring for the land, cultivating the vines, and sharing the joys of harvest with those around the dinner table. His wines showcase the best of their varietal, terroir, and sense of place.

Sean Minor Wines was founded in 2005 by Sean and Nicole Minor, husband and wife team, and is still family-owned and operated to this day. Just as children grow, so did they, but their commitment to crafting delicious, affordable wines remains as strong as ever.

They work diligently alongside sustainable, experienced growers in California’s premier appellations to produce varietally true high-quality wines. Each bottle is a celebration of their passion for great wine and time spent together. You can find their wines in restaurants and retailers across all 50 states and 10 countries.

@seanminorwines
DINNER BY DESIGN

AN EVENING WITH AN EXTRAORDINARY CHEF

An artfully curated standalone chef dinner

AUGUST 24 • 6:00 - 9:00PM
Dinner by Design • The Cottage

Tracy Chang

Pagu
Cambridge, MA

First Course

Heirloom Tomato Gazpacho
Stone fruit | pan con jamon | trout roe

Wine Pairing
Domaine Huet Petillant Brut, Chenin Blanc, Loire

Second Course

Cured Mackerel
Kombu tsukudani | ponzu | lime | fennel | spruce tip oil

Wine Pairing
Alphonse Dolly Cuvée Silex, Sauvignon Blanc, Pouilly-Fumé

Third Course

Shio Koji Black Cod
Summer corn | peas | maitake mushrooms

Wine Pairing
Le Fief Noir Cocagne, Grolleau, Anjou

Fourth Course

Smoked Purple Yam Ice Cream
Berries | pink peppercorn

Wine Pairing
Domaine de Pallus Messanges Rose, Cabernet Franc, Chinon

Cocktail Wine
Louise Chéreau Vices et Vertus Orgueil Brut, Melon de Bourgogne, Muscadet
DINNER BY DESIGN • ALPINE CLUB

MATT GINN
EVO KITCHEN + BAR
PORTLAND, ME

FIRST COURSE
HEIRLOOM TOMATO SALAD
summer squash | ricotta | anise hyssop
cashew | fennel pollen vinaigrette

WINE PAIRING
Cottanera, Nerello Mascalese, Etna Rosato

SECOND COURSE
ROASTED MAINE HALIBUT
almond butter | skordalia | kale | garlic | new potatoes

WINE PAIRING
Tenuta delle Terre Nere, Carricante, Etna Bianco

THIRD COURSE
GRILLED BEEF SIRLOIN
organic corn | roasted pepper | charred scallion | pole beans

WINE PAIRING
Cantina Horus Pittore Contadino,
Nero d’Avola & Frappato, Cerasuolo di Vittoria

FOURTH COURSE
PINE NUT PANNA COTTA
lemon | stone fruit

WINE PAIRING
Elio Perronne Sourgal, Moscato d’Asti
DINNER BY DESIGN • TIPSY TROUT
TATIANA ROSANA
PARA MARIA
BOSTON, MA

FIRST COURSE
HEIRLOOM CAPRESE TOSTADA
salsa verde | stracciatella | balsamic pearls

WINE PAIRING
Zor zal Terroir Unico, Pinot Noir, Mendoza

SECOND COURSE
BLUE HILL BAY MUSSELS
saffron | tomato | chorizo | sourdough

WINE PAIRING
Viña Cobos Felino, Chardonnay, Mendoza

THIRD COURSE
ORA KING SALMON IN BANANA LEAF
coconut | fermented hot sauce
puffed salmon skin

WINE PAIRING
MYTHIC, Estate Torrontes, Salta

FOURTH COURSE
BACARDI BABA
pineapple | citrus | cinnamon

WINE PAIRING
Bodega Santa Julia Tardio, Late Harvest Torrontes, Mendoza

COCKTAIL WINE
Almacita Brut Sparkling, Chardonnay, Tupungato
AUGUST 25 • 5:00 - 7:00PM

FIRST TASTE: AN EVENING WITH OUR STAR CHEFS
Enjoy thoughtfully prepared small plates with perfectly paired wine selections

Wine Pairings | Vermont Wine Merchants
Live Music | Colin Cope Duo

RAW BAR & SIGNATURE APPETIZERS

Presented by Tipsy Trout
In Partnership with Foley Fish

CRAB CAKE SLIDERS
KING SALMON POKE
HAMACHI CRUDO
EAST COAST OYSTERS
SHRIMP COCKTAIL

HOSTED BEVERAGES

FEATURED WINE
‘Monteaux Blanc,
Sauvignon Blanc, Bordeaux

FEATURED COCKTAIL
Stowe Cobbler
lillet rose | thyme | honey | spruce peak cider

FEATURED MOCKTAIL
Stowe Cobbler
eins wein zero non-alcoholic rose | thyme honey
non-alcoholic cider

FEATURED BEERS
Spruce Peak IPA, Rescue Club N/A Pilsner
Chef Sean Blomgren
STUFFED CLAM
cherrystone clam | triple j chorizo
brown butter | ritz
WINE PAIRING
Marcel Giraudon, Aligote, Bourgogne

Chef Cassie Piuma
MOROCCAN CORN PANCAKES
salty date butter | chow chow
WINE PAIRING
Grain de Sail Wines, Chardonnay, Bourgogne

Chef Emily Mingrone
RAW TUNA
foie gras mousse | brioche cracker
raw shallot | chive
WINE PAIRING
Daou Vineyards,
Rose of Grenache, Paso Robles

Chef Kwasi Kwaa
SUYA BEEF BITE
grilled onions
WINE PAIRING
FUSO, Calx Primativo, Puglia

Chef Will Myska
SMOKED GOAT CHEESE TARTLET
beet marmalade
WINE PAIRING
Broc Cellars Ayay!, Trebbiano &
Montepulciano, Mendocino

Chef Tracy Chang
SALMON CEVICHE
spicy cucumber relish | shiso | lime
WINE PAIRING
Borrell Diehl, Muller-Thurgau, Pfalz

Chef Matt Ginn
MAINE BLUEFIN TUNA
pickled ginger | avocado
WINE PAIRING
Bodegas Ostatu,
Viura & Malvasia, Rioja Bianco

Chef Colt Taylor
CHURRO BEIGNETS
cinnamon sugar | dulce de leche
spiced chocolate
WINE PAIRING
Albert Bichot Brut Reserve, Chardonnay &
Pinot Noir, Cremant de Bourgogne
AUGUST 26 • 5:00 - 10:00PM

CHEF COLLABORATION DINNER
Signature Appetizers and a Five Course Menu Presented by Celebrated Chefs

Wine Pairings presented by Sean Minor | Owner, Founder, Winemaker Sean Minor Wines California
Live Music | Zack Dupont

SPRUCE PEAK SIGNATURE APPETIZERS

Presented by Alpine Hall

MAINE LOBSTER CONE
wasabi cream | yuzu | chive

CROQUE MONSIEUR SPRING ROLL
vt salumi maple prosciutto slopeside cheddar | bechamel

SPRUCE GARDEN GAZPACHO
corn nuts | basil | crab

HOSTED BEVERAGES

FEATURED COCKTAIL
Watermelon Basil Cooler
green mountain vodka | watermelon basil syrup | soda water

FEATURED MOCKTAIL
Watermelon Basil Cooler
watermelon | basil syrup | soda water

FEATURED BEERS
Spruce Peak IPA, Rescue Club NA Pilsner

FEATURED WINES
Sean Minor 4 Bears Series Chardonnay, Rose and Pinot Noir
FIRST COURSE

Chef Will Myska | Ore Nell’s Barbecue

SMOKED SCALLOP CEVICHE
green crab aguachile | pistachio macha

WINE PAIRING
Sean Minor 4 Bears Series, Sauvignon Blanc, California

SECOND COURSE

Chef Emily Mingrone | Tavern on State

PICKLED SHRIMP
pickled shrimp with unripe strawberries, serrano peppers | white balsamic | taro chips

WINE PAIRING
Sean Minor Signature Series, Chardonnay, Sonoma Coast

THIRD COURSE

Chef Kwasi Kwaa | Comfort Kitchen

BROWN BUTTER SEARED OKRA
masala yogurt | plantain crumb

WINE PAIRING
Sean Minor Invited Series, Sangiacomo Roberts Road Pinot Noir, Sonoma Coast

FOURTH COURSE

Chef Cassie Piuma | Sarma

JERK CHICKEN FATTEH
black bean ful | plantains | yogurt buttered pepitas

WINE PAIRING
Sean Minor Invited Series, Rossi Ranch Grenache, Sonoma Valley

FIFTH COURSE

Chef Colt Taylor | The Essex Restaurant

SIGNATURE CHOCOLATE CANDY BAR
valrhona chocolate | black cardamom, sesame | dulce

WINE PAIRING
Sean Minor 4 Bears Series, Rose of Pinot Noir, California
Enjoy tastings from Vermont producers, makers, and restaurants, as well as chef demonstrations and conversations. Tastings include beer, wine, cider, and spirit samples, non-alcoholic beverages, cheese, honey, maple syrup, chocolate, ice cream, farm fresh produce, grass-fed meat, yogurt & kefir, CBD products, desserts, and other delightful small bites.

The Vermont Fresh Network connects farmers, food producers, and chefs to build a strong local food system. Consumers looking for local food experiences trust the Vermont Fresh Network logo as a mark of commitment to growing, sourcing, and producing Vermont food. Their membership-based nonprofit organization has been integral to Vermont food and tourism since 1996.
DEMONSTRATIONS

WhistlePig Pavilion Stage

12:00PM
JUSTIN VALENTINE
Miso Toh Kome

Demonstration:
The Art of Making Onigiri
Onigiri is a traditional Japanese dish, and making it requires a delicate balance of technique to ensure the rice hold its shape. Learn how to shape and mold cooked rice, ingredient options for filling, and the perfect nori (seaweed) wrap to create this delicious handheld snack.

1:00PM
CHEF KWASI KWAA
Comfort Kitchen

Demonstration:
Plantain Chips
Plantain Chips are a popular snack in many cultures, including Chef Kwasi’s home country of Ghana. This demonstration will cover everything from the ideal technique for slicing and tossing to the process for an even fry for great crunchy chips. He’ll also cover delicious dipping sauces to serve alongside.

2:00PM
CHEF COLT TAYLOR
The Essex
Los Charros Cantina

Demonstration:
Modern “S’more”, Meringue
Enjoy the makings of a modern s’more - with meringue, graham cracker, & Valrhona chocolate.

3:00PM
SID WAINER & SON AND VERMONT WINE MERCHANTS

Demonstration:
Cheese And Wine
Learn about and taste some of the region’s best cheeses, and the wines that pair perfectly with them.
ALPINE HALL celebrates Vermont mountain culture by bringing the work of the region’s best growers, farmers, makers and artisans to our family tables and grand bar.

**Tasting Item:** Sweet Corn Salad

sprucepeak.com | Stowe, VT

CALEDONIA SPIRITS are the proud makers of honey-infused Barr Hill Gin, Tom Cat Gin, and Barr Hill Vodka.

**Tasting Items:** Barr Hill Vodka, Barr Hill Gin, Tom Cat Gin, Maple Vodka, Barr Hill Gin & Tonic

caledoniaspirits.com | Montpelier, VT

BLACK FLANNEL’S BREWPUB is a full service restaurant. The menu and weekly specials are specifically designed to pair optimally with their beer, spirits, and craft cocktails.

**Tasting Items:** Beet Terrine, Disco Montage NEIPA 6.5% ABV, Black Flannel Pilsner 4.6% ABV, Feats of Strength Festbier 5.9% ABV

blackflannel.com | Essex Junction, VT

BLACK FLANNEL BREWING & DISTILLING celebrate a culture of craft in their sister businesses.

**Tasting Items:** Black Gold Whiskey 86 Proof, Barrel Aged Dutch Soul 80 Proof, Barrel Aged Agave Dream 80 Proof, Crow’s Nest Spiced Rum 80 Proof

blackflannel.com | Essex Junction, VT

BLACK HILL PRESERVES is an English fruit preservatory creating innovative sweet, savory and spicy jams, marmalades and condiments for the modern pantry.

**Tasting Items:** Blake Hill Preserves Jam Flights

blakehillpreserves.com | Windsor, VT

BUTTERWORKS FARM is Vermont’s original Organic Dairy. Their herd of Jersey cows provides the milk for delicious 100% grass-fed yogurt, kefir, buttermilk, and cream.

**Tasting Items:** Yogurt, Kefir

butterworksfarm.com | Westfield, VT

CAFE MAMAJUANA features a culmination of street foods from The Dominican Republic, W. Africa, and Italy.

**Tasting Items:** Ceviche de Camarrones (Shrimp Ceviche) & Passionfruit Tarts

cafemamajuana.com | Burlington, VT

ECOBEAN offers organic, gluten-free cafe fare, smoothies & espresso drink; sourcing superior, local ingredients.

**Tasting Item:** Pesto Power Bowl

ecobeanandgreens.com | South Burlington, VT

EDEN CIDERS produces ice ciders, aperitif ciders, and harvest ciders crafted from locally sourced, sustainably grown apples.

**Tasting Items:** Bottled Dry Cider, Ice Cider

edenciders.com | Newport, VT
FEATURED VENDORS

**Frog Hollow Farms** is a small no-till, organic farm in Hubbardton, VT, specializing in heirloom produce, specialty foods and take out meals on weekends.

*Tasting Items: Mini Cheese Boards and Yogurt Parfaits*

froghollowvt.com | Hubbardton, VT

**Golden Dog Farm** is a family-owned 275-acre organic farm in Jeffersonville, VT offering wood-fired maple syrup, raw honey, farm tours, and more.

*Tasting Items: Honey and Organic Wood-fired Maple Syrup*

goldendogfarm.com | Jeffersonville, VT

**Golden Golden Rule Mead** offers unique and approachable meads made with 100% VT honey and a focus on locally sourced ingredients.

*Tasting Items: A Variety of local Meads*

GoldenRuleBrew.com | Middlebury, VT

**Green Mountain Peanut Butter** is a woman-owned business dedicated to creating the peanut butter you deserve: no added oils, no preservatives, and no sugars. Only the real stuff!

*Tasting Items: Variety of Peanut Butter, Maple, Honey, etc. Served With Apples & Fruit.*

greenmountainpb.com | Stowe, VT

**Highland Lodge** is a lakeside retreat that sits on 132 acres in the Northeast Kingdom.

*Tasting Item: Local Steak Tartare on Crispy Potato Hash Brown*

highlandlodge.com | Greensboro, VT

**Jasper Hill Farm** is the standard bearer for quality and innovation in the artisan cheese industry.

*Tasting Items: Slopeside Cheddar Banh Mi Bite: Slopeside Cheddar, Jalapeño Aioli, Pickled Carrot, Chicharone Chili Crumble, Cilantro*

jasperhillfarm.com | Greensboro, VT

**Lake Champlain Chocolates** produces high-quality, fair trade certified chocolates with exquisite flavor made with local ingredients in small batches.

*Tasting Items: Lake Champlain Chocolates*

lakechamplainchocolates.com | Burlington, VT

**Lulu** makes their ice cream in house, from-scratch, using all local ingredients.

*Tasting Items: Small-Batch Artisan Ice Cream, at least 8 Flavors*

luluvt.com | Vergennes, VT

**Mad River Distillers** ferments, distills and bottles all of its spirits in Vermont from local and fair trade ingredients.

*Tasting Items: Mad River Bourbon Whiskey, Rye Whiskey, Rum*

madriverdistillers.com | Waitsfield, VT

**Miso Toh Kome** offers traditional Oniari, Miso Soup, Japanese Coffee, and more. Onigiri demonstration at 12pm

*Tasting Items: Braised Shiitake Tofu Onigiri & Spicy Tuna Onigiri. Visit the Miso Toh Kome food trailer behind the Pergolas*

misotohkome.com | Spruce Peak, Stowe, VT
**MT. MANSFIELD CREAMERY** produces a variety of raw milk cheeses using recipes with European origins and Vermont products.

**Tasting Items:** Handcrafted Farmstead Raw Milk Cheeses

mtmansfieldcreamery.com | Morristown, VT

**MY BLUE KITCHEN** produces nine flavors of culinary oils and three flavored cocktail syrups.

**Tasting Items:** Infused Culinary Oils, Cocktail Syrups

shop.mybluekitchen.cooking | Stowe, VT

**NOURISH** is a St Albans, Vermont based manufacturer of plant-based foods.

**Tasting Items:** Plant-based: Natural Artisan Brie, Four Peppercorn Artisan Brie, Wild Mushroom & Truffle Artisan Brie, Maple Bourbon Pecan Artisan Brie, Artisan Bleu, Artisan feta Crumbles, Artisan Bleu Crumbles, Mozzarella Shreds, Cheddar Shreds, Parmesan Shreds

St. Albans, VT

**PALATIAL FARM & CONFECTIONS LLC** makes hot sauce, maple candy, cream, sugar, and fresh foods.

**Tasting Items:** Cherry Bomb Pepper Sauce, Maple Ginger Sugar, Triple Buckets

Shelburne, VT

**SHELBURNE VINEYARD** crafts both classic and modern wines for people who want to connect with their winegrower, support agricultural preservation in Vermont, and appreciate a taste of place never before imagined.

**Tasting Items:** Shelburne Vineyard, IAPETUS Wines

shelburnevineyard.com | Shelburne, VT

**SILO DISTILLERY** is a Vermont craft distillery distilling small batch spirits from Vermont grown grain and local ingredients.

**Tasting Items:** SILO spirits, vodka, gin, whiskeys, and canned cocktails

silodistillery.com | Windsor, VT

**SMALL OVEN PASTRIES** specializes in macarons, meringues & more, making treats from scratch with an emphasis on local Vermont ingredients and seasonal flavors.

**Tasting Items:** French Macarons

smallovenpastries.com | Shelburne, VT

**STOWE CIDER** makes fresh-pressed hard cider.

**Tasting Item:** Mountain Glow

stowecider.com | Stowe, VT

**SUGAR BOB’S** makes the Original Smoked Maple Syrup and Vermont Maple Sriracha.

**Tasting Item:** Smoked Maple Syrup

sugarbobsfinestkind.com | Rutland, VT
The Vermont Beekeepers Association represents over five hundred beekeepers that raise bees for the love and honey.

Tasting Item: Honey

vermontbeekeepers.org | Burlington, VT

Swaying Daisies Honey offers raw honey harvested from their hives, along with honey-filled goodies, fresh produce, and pollinator plants.

Tasting Items: Raw Honey, Ginger infused honey, Honey Pie, Honey Lemonade

Ferrisburgh, VT

Ten Bends Beer is a Vermont producer of distinct craft ales and lagers rooted in the region and origin.

Tasting Items: Spruce Peak IPA, Northern Heights DIPA, Sterling Pils Pilsner.

TenBendsBeer.com | Hyde Park, VT

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Tasting Items: Spruce Peak IPA, Northern Heights DIPA, Sterling Pils Pilsner.

TenBendsBeer.com | Hyde Park, VT

Tasting Item: Award-Winning Clam Chowder

sprucepeak.com | Stowe, VT

Weird Window Brewing is a small craft brewery located in South Burlington, Vermont.

Tasting Items: Rains of Cashmere, 7.0% New England IPA, Wheat Kings & Pretty Weird Things, 4.5% American Wheat Ale Cersei’s Wildfire, 6.5% Jalapeno Cream Ale

weirdwindowbrewing.com | South Burlington, VT

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Tasting Items: Rains of Cashmere, 7.0% New England IPA, Wheat Kings & Pretty Weird Things, 4.5% American Wheat Ale Cersei’s Wildfire, 6.5% Jalapeno Cream Ale

weirdwindowbrewing.com | South Burlington, VT

Tasting Items: Nectar of the Gods (elixier) & Mermaid Dust (sea salt)

wolfpeachvt.com | Morrisville, VT

Woodbelly Pizza bakes naturally leavened pizza in a wood-fired oven using ingredients from local farms.

Tasting Item: Hand mixed & wood fired sourdough pizza

woodbellypizza.com | Montpelier, VT