



SPRUCE PEAK  
STOWE, VT

# FARM TABLE DINNER SERIES

JUNE 21, 2023 | FEATURING JASPER HILL FARMS AND ONWARD WINES

## APPETIZERS

Oma Arancini, Truffle Honey  
Alpha Tolman Gougere, Foie Gras Mousse  
Bayley Hazen Dates, Bacon, Aged Balsamic

Paired with:

Onward Pétillant Naturel, Malvasia Bianca, Capp Inn Ranch, Suisun Valley  
Onward Nouveau Style Zinfandel - Art Label Series

## COURSE 1

*Served Family Style*

Grilled Willoughby, Garlic Scapes, Candied Jalapeno,  
Blueberry, Sourdough

*Served Family-Style*

Paired with:

Onward Chardonnay, Johnson Family Ranch, Mendocino

## COURSE 2

*Served Plated*

Ripe Harbison, Garden Greens, Cured Duck Breast,  
Marcona Almond, Cornbread

Paired with:

Onward Pinot Noir, Hawkeye Ranch, Redwood Valley

## COURSE 3

*Served Family Style*

Grilled & Glazed Tomahawk Pork Chop, Slopeside Cheddar Mac & Cheese,  
Smoked Apple Butter, Braised Kale

Paired with:

Onward Carignane, Hawkeye Ranch, Redwood Valley

## DESSERT

Blue Velvet Napoleon Roasted Walnut Chocolate, Peach Rhubarb Honey,  
Bayley Hazen Dulcey Mousse

Paired with:

Onward Pétillant Naturel, Rosé of Pinot Noir, Hawkeye Ranch, Redwood Valley