



A TASTE OF NEW ENGLAND

Spruce Peak | Stowe, VT

FRIDAY, AUGUST 26, 2022

Raw Bar

Glidden Point Oysters, House Ceviches, Pokes, and Crudos presented by Dole & Bailey

Passed Apps

Charred Octopus Skewers | Mini Maine Lobster Rolls

Featured Wine Pairing **Flora Prosecco, NV**

Chef Sean Blomgren

Spruce Peak
Stowe, VT

Wild Mushroom Vol au Vent

Bayley Hazen Blue Cheese

Wine Pairing **Château Maris, Naïve Grenache,
Minervois 2020**

Chef Douglass Williams

MIDA | APizza
Boston, MA

Carmelized Vegan Walnut Rolls

Wine Pairing **Brea Wine Company, Chardonnay,
Santa Lucia Highlands 2019**

Chef Tracy Chang

PAGU
Cambridge, MA

Hamachi Sashimi

tamari, lime, garlic, fish sauce, thai chili

Wine Pairing **Karthäuserhof, Bruno, Dry Riesling,
Mosel 2019**

Chef David Vargas

Vida Cantina
Portsmouth, NH

Riverside Farm Sweet Corn Esquites

peanuts, mole negro, crema

Wine Pairing **Domaine les Roches Bleues,
La Croquante Brouilly 2020**

Chef Mark Ladner

Bar Enza
Cambridge, MA

100 Layer Lasagna Spiedini

Wine Pairing **Ampeleia, Unlitro Costa Toscana 2021**

Chef Colin Wyatt

Twelve
Portland, ME

Tomato/Tonnato

*tomato confit, sourdough toast, egg yolk,
tonnato sauce*

Wine Pairing **Château Minuty, M Rosé,
Côtes de Provence 2021**

Chef Chris Viaud

Greenleaf & Ansanm
Milford, NH

Pwason Fri

spiced mango, green onion aioli

Wine Pairing **Ameztoi, Rubentis Rosé,
Getariako Txakolina 2021**

Chef Jessica Quiet

Spruce Peak
Stowe, VT

Dulcy Sea Salt Chouxette

WhistlePig caramel pipette

Wine Pairing **Elio Perrone, Sourgal, Moscato D'Asti 2021**