



Vermont Fresh Network 2024 Annual Forum Dinner at Shelburne Farms

LIGHT FARE & SAMPLES

5th Quarter Butcher Shop with Snug Valley Farm
& Two Sons Bakehouse
*Hot dog bar with classic fixin's including sauerkraut,
cheese, and more*

Birch Hill English Muffins ✿
Assorted English muffins and spreads

Blake Hill Preserves ✿
*Castleton Rosemary Cracker, Shelburne Farms Smoked
Cheddar, and Blake Hill Preserves Maple Onion Jam*

Grafton Village Cheese ✿

Green Mountain Blue Cheese ✿

Green Mountain Peanut Butter ✿
Fruit with Vermont Maple Cinnamon Peanut Butter

Local Maverick ✿
*Assorted samples from Vermont specialty food &
beverage producers*

Mad River Taste Place ✿
*Assorted cheeses, paired with Eden Ciders and
Shelburne Vineyard wines*

Mares Apiaries/BTV Honey ✿

Monti Verdi Salumi
Lonzino and Prosciutto

Palatial Farm LLC ✿

Shelburne Farms Cheese ✿

Small Oven Pastries ✿
French Macarons

Haute & Heady ✿

*Assorted gummies, including Local Fruit Wild Berry
Gummies sourced from Last Resort and Adams Berry
Farm*

Intervale Center Food Hub ✿

*Caprese bites and assorted fruit from Vermont farms
and producers*

Jasper Hill Farm

Harbison, Alpha Tolman, Withersbrook Blue

Sobremesa ✿

*Kimchi, Ginger Kimchi, Fiesta Roja and Our Favorite
Sauerkraut*

Sugar Bob's Finest Kind ✿

von Trapp Farmstead ✿

Vermont Specialty Food Association ✿

*Assorted samples from Vermont specialty food &
beverage producers*

Beverage Samples ~ 5:00 - 6:30 pm

Cider & Wine

Eden Specialty Ciders Shelburne Vineyard/Iapetus Wine
Ellison Estate Vineyard Snow Farm Vineyard & Winery
La Garagista Stowe Cider
Lincoln Peak Vineyard Vermont Cider Lab
Shacksbury Cider

Spirits & Cocktails

Aqua ViTea Kombucha & Spirits Barr Hill by Caledonia Spirits
Black Flannel Brewing & Distilling Co. Mad River Distillers
Split Spirits Tippy Trout / Lodge at Spruce Peak

Beer

14th Star Brewing Company Black Flannel Brewing and
Distilling Co.

Coffee and Non-Alcoholic Beverages

AquaViTea Kombucha and Mocktails
Blake Hill Preserves
Ginger & Turmeric Shrub mocktail
Brio Coffeeworks
Espresso tonics and shaken iced maple lattes
Ecobean + Sodexo Yerba Mate
Shrubblly
TÖST

CHEF/FARMER DINNER BITES

✿ = Vegetarian

Alpine Hall / The Lodge at Spruce Peak with Triple J Pastures

Drunken Billionaire Bacon: duck egg chocolate cheesecake, Triple J Pastures bacon, organic peach chutney, and WhistlePig Rye chantilly cream

Bleu Northeast Kitchen with Jericho Settlers Farm

Gazpacho with marinated octopus and pickled green almonds

Cafe Mamajuana with Nitty Gritty Grains and Vermont Creamery

Cornbread with guava butter ✿

CBD Events LLC dba Copper At Dorset with Snug Valley Farm

Confit pork belly with Gochujang glaze served on a crispy rice square

Frankie's with Pomykala Farm

Pickled shrimp with grilled peaches, heirloom tomatoes, and shiso

Highland Lodge with Snug Valley Farm

Crostini with herbed carpaccio

Honey Road with Farmer Hil

Hummus with cherry tomato confit, pickled dilly beans, and za'atar cracker ✿

Juniper Bar & Restaurant with Snug Valley Farm

Panuzzo with lamb capocollo, arugula, smoked Invierno, pickled scape aioli, and burrata

Luiza's Homemade with Golden Apple Family Farm, Head over Fields Farm, and Madcap Mushrooms

Mushroom uszka ("little ears") pierogi and barszcz (fermented beet broth) ✿

Paprika Empanadas with 5th Quarter Butcher Shop and Sweet Bird Farms

Buenos Aires Empanada (steak, Malbec & hard boiled egg) and Fall Empanada (Butternut squash, caramelized onions, walnuts & basil - vegan) with chimichurri ✿

Shelburne Farms Inn with Shelburne Farms and Maple Wind Farm

Chicken liver mousse on a seeded cracker with a raspberry agrodulce

Sodexo with Miller Milk, Pitchfork Farm, Vermont Creamery, and Long Wind Farms

Crispy polenta cake topped with a pea shoot pesto, whipped Vermont Creamery chevre, and an heirloom tomato and herb salad ✿

The Big Spruce with FUNJ Shrooming

Chickpea and corn panisse, wild mushroom mousse, onion and caper chutney ✿

The Essex Resort & Spa with Hamilton Cattle Co. and Vermont Tortilla Co.
Beef short rib tacos with fire roasted jicama slaw, pickled red onion and jalapeno, cotija cheese, green onion & chili lime crema, and cilantro

Thingz from Yaad with Maple Wind Farm and Red Wagon Plants
Jamaican jerk chicken salad with house-made signature Jerk Aioli

Two Sons Bakehouse with FUNJ shrooming, Sweet Rowen Farm, Knee Deep Farm, and Naked Acre Farm
Mushroom pâté with ricotta and scape kale pesto on Two Sons Bakehouse ciabatta

Wake Robin with Pomykala Farm
Seared squab breast on a lotus root chip with mizuna, sudachi syrup, and chili crisp

Windjammer Restaurant with Vermont Salumi
Bresaola tortellini with Barr Hill Honey-Thyme chevre

Ice Cream Social ~ 7:30 - 8:00 pm

Strafford Organic Creamery Ice Cream

Best Bite: Frankie's

Pickled shrimp with grilled Pomykala peaches, heirloom tomatoes, and shiso
Honorable Mentions: Wake Robin, Copper at Dorset

Best Sip: Barr Hill

Path of Purpality cocktail
Honorable Mentions: Mad River Distillers, Topsy Trout