

Local Producer Dinner

A special seven-course tasting menu designed to highlight local farmers and producers from Vermont and New Hampshire
\$150 per person including a tasting of two paired wines

Saturday, December 3rd, 2022 - 7:00pm

Lakeside Dining Room at Lake Morey Resort | 82 Clubhouse Rd. Fairlee, VT 05045

FIRST COURSE

Butternut Squash Soup

Topped with spiced crème fraiche from Vermont Creamery and imported Italian summer truffle

SECOND COURSE

Braised Pork Belly

Robie Farm pork belly raised with Vermont apple, carrots and fennel; topped with an Asian spiced glaze

THIRD COURSE

Beef Tartare

Robie Farm steak topped with capers, shallots, Vermont quail egg and fresh herbs

FOURTH COURSE

Burrata

Maplebrook Farm burrata with roasted brussels sprouts, toasted hazelnuts, and a fig balsamic glaze

FIFTH COURSE

Wine Braised Short Rib

Boyden Farm short rib slow-braised in Cabernet Sauvignon over house-made pasta with a wild mushroom cream sauce

SIXTH COURSE

Pan-Seared Duck Breast

With celery root puree and rainbow carrots, topped with Side Hill Farm sour cherry glaze

SEVENTH COURSE

Raspberry Chocolate Mousse

Mousse made with Lake Champlain Chocolate, Chambord raspberry liqueur and fresh raspberries

Reservations required prior to December 1st, 2022.

To make a reservation, call (802) 333-4311 or email reservations@lakemoreyresort.com.