

The Round Barn Farm and
Hill Farmstead Brewery

July 9, 2010

-First-
at the clay oven

Saison

Vermont Yak osso buco

Arthur's beer-braised pork belly with chard slaw

Zucchini cakes with smoked Dana Forest Farm
shiitake mushrooms and whipped crème fraîche

-Second-
on the terrace

Edward

Farm & Sea bouillabaisse with grilled Red Hen bread and rouille

-Third-

James

Tangletown rabbit pâté with a roasted beet and sweet onion salad

-Fourth-

Stout

Maple and Saison-brined Winding Brook Farm pork chops with
roasted summer fruit and crispy guanciale

-Fifth-

Citra

Citra-soaked frozen Harthshorn berries with honeyed fromage blanc glace

*Brewers Shaun Hill and Darren Hill
Chefs Charlie Menard and Jacob Marchant*

Vegetarian variations are available at each course.

A portion of the proceeds from each dinner will be donated to the Mad River Path Association.