



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

“Beer vs. Wine Dinner”

Hosted by Horizon Beverage and Merchant Du Vin

FRIDAY, September 17th, 2010

Amuse Bouche

Foie Gras Mousse Mini Parfait
Cantaloupe and Anise Hyssop Jam
Golden Brioche “Crackers”

First Course

Guanciale Style Cured Vermont Farm Pork Cheek
Pickled Red Cabbage, Honeycrisp Apple Butter

Second Course

Butter Poached Halibut
Local Corn Chowder, Thyme Biscuits

Third Course

Boneless Brandt Farm Beef Short Rib
Quince and Kabocha Squash Puree, Roasted Chanterelle Mushrooms
Beef and Marrow Gelée

Dessert

Bittersweet Chocolate Mousse Cake
Studded with 5 Spice Caramelized Butternut squash
Rum- Butternut Squash Ice Cream

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All Courses Paired with a Wine Selection and Beer
Selection.

You Decide Which is Best!!!