



CONTEMPORARY ★ AMERICAN ★ RUSTIC

## Albert Bichot Wine Dinner

Thursday, February 11th, 2010

\$50 for Five Course Dinner

\$35 for Wine Pairing

1

### Butter Poached Georges Bank Scallop with Lemon Tarragon Emulsion

Warm Arugula & Empire Apple Salad  
Georges Bank (Between Maine & Nova Scotia Coastlines): Scallops  
Champlain Orchards (Shoreham, VT): Cider & Apples

**Bourgogne Chardonnay 2007**

2

### Cavendish Pheasant with Honey Thyme Beurre Blanc

Potato Gratin with 2 Year Cheddar, Sweet & Sour Mushrooms, Parsnip Crisps  
Cavendish Farms (Cavendish, VT): Pheasant  
Champlain Valley Apiaries (Middlebury, VT): Honey  
Shelburne Farms (Shelburne, VT): Cheddar

**Mersault 2005**

3

### 5-Spiced Pork Tenderloin with Cherry Gastrique

Mascarpone Polenta, Caramelized Turnips, Radish Sprouts  
Ductos & Thompson Farm (Weybridge, VT): Pork  
VT Butter & Cheese (Barre, VT): Mascarpone Cheese  
Nitty Gritty Grain Co. (Shelburne, VT): Polenta  
VT Herb & Salad (Benson, VT): Radish Sprouts

**Gevrey Chambertin 2005**

4

### Mossend Blue with Lavender Honey

Roasted Bartlett Pear, Mansfield Toast, Candied Chestnuts  
Mansfield Bakery (Stowe, VT): Bread  
Bonnieview Farm (Albany, VT): Raw Sheep's Milk Blue

**Bourgogne Pinot Noir 2007**

5

### Chocolate Panna Cotta with Cardamom Anglaise

Vanilla Oranges, Hazelnut Crunch  
Monument Dairy (Weybridge, VT): Dairy

**Pedro Ximénez Sherry**

Sean Buchanan, Executive Chef

#### Stowe Mountain Lodge

7412 Mountain Road  
Stowe, Vermont 05672

For reservations call 802.760.4735 or visit [www.opentable.com](http://www.opentable.com)