

# Simon Pearce Restaurant

February 2, 2012

Vermont Family Farm Braised Pork Belly

Pete and Gerry "deviled" egg, Vermont Salad and Herb Company chives, and balsamic molasses reduction

Heirloom Beet Carpaccio

Spring brook ricotta, mache, toasted hazelnuts, honey citrus vinaigrette

Robie Farms Veal Scallopini

North Country Smoke House bacon braised swiss chard, Piermont polenta, Cabot brown butter veloute

or

Roasted Root Vegetable Risotto

celeriac chips, Spring Brook Farm tarentaise, carrot cardamom jus

Champlain Valley Orchard Rustic Apple Tart

Blue Moon cider sorbet, sea salt caramel

**\*\* A Vegetarian first course will be available\*\***