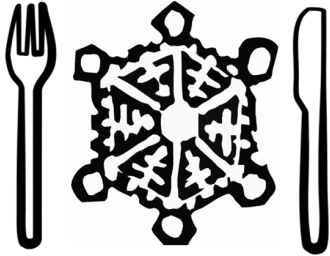




BLUE HERON
RESTAURANT
& CATERING



ATLAS
FARM
CERTIFIED ORGANIC PRODUCE



AN ALL LOCAL WINTER DINNER

Co-hosted by Blue Heron Restaurant and Atlas Farm

FRIDAY, MARCH 1, 2019 - 6:00 PM

Vermont Charcuterie Board Massachusetts & Vermont Cheese Board

Assorted Dips, *Real Pickles* Pickled Vegetables
Assorted Breads & Crackers

Parsnip & Apple Cider Soup

Atlas Farm Parsnips, *Champlain Valley Orchards* Apple Cider
Vermont Creamery Crème Fraîche

Lightly Smoked Pork Loin

House Brined & Smoked *Vermont Raised* Pork Loin
North Country Smokehouse Bacon Jam
Caramelized *Shelburne Falls* Honey & Thyme Butter Sauce
Braised *Atlas Farm* Cabbage & Kale, *Atlas Farm* Sweet Potato Purée

Beef Bolognese

Roaming Farm Ground Beef
Creamy *Farmer Ground* Polenta, Housemade Ricotta
Sawmill Farm Oregano & Parsley Oil

Basket of Breads & Butter

Iggy's Breads, Whipped *Vermont Creamery* Butter

Maple Mousse

Bergeron Sugar Shack Maple Syrup
Effie's Oatcakes

vegetarian option available—please inform us at the time of your reservation

\$55/person

(price does not include tax or gratuity)