



# LATE SPRING

APRIL 20TH



BURLINGTON. VT



NATURE'S FIRST GREEN IS GOLD.  
HER HARDEST HUE TO HOLD.  
HER EARLY LEAF'S A FLOWER:  
BUT ONLY SO AN HOUR.  
THEN LEAF SUBSIDES TO LEAF.  
SO EDEN SANK TO GRIEF.  
SO DAWN GOES DOWN TO DAY.  
NOTHING GOLD CAN STAY.

—ROBERT FROST



## ABOUT THE CHEF & THE BEE

THE CHEF & THE BEE IS A FAMILY-FRIENDLY CASUAL FINE DINING RESTAURANT THAT COMBINES LOCAL, VERMONT PRODUCE AND MEATS WITH A MODERN AND EXCITING FLAIR. THE CHEF & THE BEE SOURCES ALL OF ITS PRODUCE AND MEATS FROM VERMONT FARMERS AND MEAT PRODUCERS AS WELL AS HAVING OUR OWN CULINARY GARDEN AND ORCHARDS. OUR GOAL IS TO CAPTURE THE CHARACTER OF VERMONT AND SHOWCASE ITS BOUNTIFUL RESOURCES IN OUR RESTAURANT AND TO INSPIRE DINERS TO EAT LOCALLY, SUSTAINABLY, AND WITH THOUGHT.

ASIDE FROM USING OUR OWN GROWN AND FORAGED PRODUCE WE WOULD ALSO LIKE TO ACKNOWLEDGE OUR FARM PARTNERS: THE FARM AT 84, DANCING BEE GARDENS, GIANT JOURNEY FARM, HIGH MEADOWS FARM MAPLE WIND FARM, NITTY GRITTY GRAINS

## TONIGHT'S TASTING MENU

### STARTERS

#### RAMPED RABBIT

RAMP & RABBIT RAVIOLI, WILD GARLIC MUSTARD JUS

#### CHICKEN LIVER PÂTÉ

HONEY, HOUSE TOAST, PICKLES, APPLE JAM

#### ROOT GRATIN

POTATO, TURNIP, CARROT, ONION, BEET, CRUMBS

### SOUP & SALAD

#### WATERCRESS CONSOMME

POWDERED RAMP CROUTONS, APPLE PEARLS

#### FORAGER'S SALAD

FIDDLEHEADS, DANDELION, GARLIC MUSTARD, WOOD SORREL, VIOLETS, TROUT LILY, SPRUCE TIP VINAIGRETTE

### ENTREES

#### CHICKEN CONFIT

POTATO, MOREL, HONEY & KNOTWEED REDUCTION

#### LAMB WELLINGTON

MOREL DUXCELLE, WILD GARLIC MUSTARD, RAMPS, PASTRY, LAMB DEMI GLACE

#### FOREST POT PIE

RAMPS, NETTLES, FIDDLEHEADS, MORELS, KNOTWEED, POTATO, CARROT, FOREST GRAVY, VIOLET PASTRY

### DESSERT

#### NETTLE TEA

NETTLE GEL, CRYSTALIZED VIOLET

#### TART TATIN

APPLE, CHEDDAR

#### CARAMELIZED HONEY CREME BRÛLÉE

HONEY, EGG, CREAM, SUGAR



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