

CLIFF HOUSE

ELEV. 3625'

2012 Summit Series Dinners

December 28th (Wed) Alpine Fondue & Charcuterie “Summit” Après-Ski

This casual après-ski event allows you to end your day at the summit of Mount Mansfield and dive into a warm & hearty hors ‘douerves of cheese fondue, cured meats, local artisan breads, warm & winter drinks and live acoustical après-ski entertainment.

Hours 4pm-7pm. (Skiing or riding down is not permitted) \$39++

December 29th (Thu) / Dec 30th (Fri) Winter Wonderland Dinner

Enjoy six courses inspired by the winter season and traditional holiday flavors and some classic holiday tunes delivered through a live classic guitarist.

January 14th (Sat) Argentina’s “Luigi Bosca” Wine Pairing Dinner

Uniquely prepared, freshly harvested local ingredients accompanied by breathtaking views and delicious wines from Argentina’s oldest family owned winery.

January 15th (Sun) Alpine Fondue & Charcuterie “Summit” Après-Ski

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Hours 4pm-7pm. (Skiing or riding down is not permitted) \$39++

January 21st (Sat) Woodford Reserve Big Bourbon & Jazz Dinner

Allow us to treat you with Cliff House Chef Matthew Reeve’s inspired cuisine enhanced with big bold flavors of Woodford Reserve Bourbon and accompanying bourbon based cocktails.

February 11th (Sat) Moonlight in Vermont Sweetheart Dinner

Celebrate early Valentine’s Day with your sweetheart at Vermont’s highest peak under the moon and the stars (we hope). Special attention paid to Champagne and Chocolate throughout.

February 18th (Sat) Green Mountain Distillers Cocktail Supper Club

Join us for a ‘big city cocktail’ night on top of a big old mountain. Special recipe martinis and cocktails paired with Chef Matthew Reeve’s culinary creations all serenades to the Rat Pack tunes of local crooner John Wilson.

February 22th (Wed) Alpine Fondue & Charcuterie “Summit” Après-Ski

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Hours 4pm-7pm. (Skiing or riding down is not permitted) \$39++

Feb 24th (Fri) / Feb 25th (Sat) “Battle of the Beef” Steak House Dinner

Compare and choose your favorite Vermont grass-fed beef against top quality West Coast beef in a style that rivals Americas Great Steak Houses.

March 10th Oregon’s “Argyle” Wine Pairing Dinner

Uniquely prepared, freshly harvested local ingredients accompanied by breathtaking views and delicious wines from “Oregon’s Premier Winery” as stated by Wine Spectator in 2000.

March 24th VT Maple Sugarhouse Dinner

Spring is in the air here at The Cliff House; celebrate the return of warmer weather with our six course spring inspired farm fresh menu. Join us in honoring the seasonal heritage and the thawing of winter with this celebration of spring.

Dinner Details: 6:15 - 6:45pm gondola ascends; 6:30-7pm seatings; 9:45 gondola descends.

Dinners Include: gondola round trip; multi-course candlelit dinner; and memories to cherish

Reservations: Reservation only dinner with pricing starting @ \$89 per person + tax & gratuity

For more details or to book your table...

Please Call us @ 802.253.3665

Or email cliffhouse@stowe.com



Executive Chef ~ Matthew Reeve

Chef de Cuisine ~ Jules Guillemette

Manager ~ David Goodlin