



Winter 2016

Summit Series Dinner Schedule

All dinners include price fixed multi-course menu priced at \$89 for food and an additional \$30 for the alcoholic beverage pairing. The gondola lift access starts at 6pm with dinner beginning at 7pm. A one hour beer, wine, cider or cocktail reception with live music and hors d'oeuvres beginning at 6pm. Guests are welcome to join us anytime between 6pm and 7pm.

December 28th (Wednesday)

Happy Holidays Wine Dinner

Help the Cliff House welcome back the winter 2016 season by joining us for a five course holiday inspired dinner. A wine selection chosen by your host David Lyons to complement dinner will make this an evening to remember.

January 14th (Saturday)

(802) Craft Beer Dinner

The Vermont craft beer industry rivals the best artisans and brew masters anywhere in the country. Central and Northern Vermont has quickly become the Napa Valley and Sonoma County of beer world. This five course menu is inspired by a collection of Vermont's finest craft beer creators. Dishes will feature beer as important ingredients as well as flavors to compliment the pairings the craft beer pairings. Notable local breweries will have representatives to learn more about the craft.

February 10th & 11th (Friday & Saturday)

Stowe Cider Sweetheart Dinner

Celebrate Valentine's Day with your sweetheart at Vermont's highest peak under the moon and the stars. Stowe Cider, Stowe's leader in the Craft Cider scene will be in the house share stories of their explosive growth and diverse styles of hard cider.

February 19th (Sunday)

Local Distillers & Vermont Cheese Dinner

Join us for beautifully hand crafted and local farmhouse cheeses elegantly accentuating each of these five courses. A collection of award winning artisanal cheeses will be used in recipes as well as available for tasting. A hand crafted libation pairing inspired by local distillers will make this an event you will not want to miss! Local cheese maker and spirit distillers will be in attendance to share the love of their craft.

March 25th (Saturday)

Clear the Cellar - Maple Sugarhouse Dinner

Spring is in the air and the sap is boiling in the hills of Stowe. Help us celebrate a great season and clear out the wine cellar with a five course farm fresh menu designed to accentuate the changing seasons. Maple will play an important role in these early spring dishes featuring the best produce from the local greenhouses. The wines will be varied and fantastic as we provide deep discounted access to our winter wine cellar inventory.



For more details or to book your table...
Please call us at 802.253.3665 or email cliffhouse@stowe.com

