

Timms opened with a creamy mushroom-fennel soup en croûte followed by an inventive salad of tomatoes, tomato sorbet and organic mache from Pete's Greens in Craftsbury.

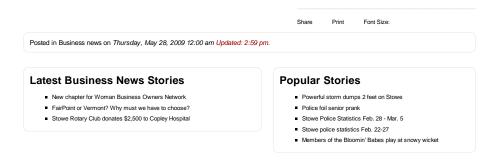
The main act started with potato-wrapped Canadian salmon — a nod to Topnotch's owners, the Cummings family of Montreal. Timms reached his crescendo with garlic and herb-rubbed lamb served with braised oxtail and her-of-the-woods mushrooms, foraged around Stowe.

The cheese course showcased award-winning Vermont products: Lake's Edge goat cheese from Blue Ledge Farm in Salisbury; Bourrée, a raw-milk cheese from Dancing Cow Farmstead in Bridport; tangy Gore-Dawn-Zola from Green Mountain Blue Cheese in Highgate Springs; and the last of the sharp cheddar by Crowley in Healdville, which is closing its barn doors.

The finale, orchestrated by pastry chef Wirth, was a fusion of Green Mountain State classics — a baked apple brimming with rich maple brioche pudding and homemade ginger-caramel sauce cascading over ice cream churned from Mansfield Dairy ingredients.

There were calls for an encore, so Timms is considering adding some of these dishes to Norma's menu at Topnotch.

Rochelle Lash is a writer from Montreal.



1 of 2 13/03/2011 3:08 AM

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2 of 2