



SPRUCE PEAK
STOWE, VT

**SPRUCE PEAK ANNOUNCES ITS ANNUAL, A TASTE OF NEW ENGLAND
CULINARY EXPERIENCE TO RETURN IN AUGUST 2025**

*Expect Three Days of Curated Dinners, World-Class Wines, Tastings and more
from Celebrated Chefs Across New England*



STOWE, VT (APRIL XX, 2025) – [Spruce Peak](#)—the elevated, luxury slopeside community and ultimate year-round destination in Stowe, Vermont—in partnership with [The Lodge at Spruce Peak](#), have announced the return of its annual, three-day culinary event, [A Taste of New England](#), set to take place August 14 through 16, 2025. Featuring New England’s most celebrated chefs, guests can gather over unforgettable dinners, imbibe over world-class wines from featured winery Domaine Bousquet, indulge in Vermont-based fare, enjoy an exclusive, collaborative dining experience and more. New to this year, a Taste of New England will host an intimate, indoor dining experience called “A Taste of Vermont,” featuring local chefs from throughout the state.

This year’s lineup showcases renowned chefs from across New England, featuring Vermont’s very own **Chef Robert Smith** of Starry Night Cafe, **Chef Cara Chigazola Tobin** of Honey Road & The Grey Jay, and **Chef Justin Dain** of Oakes & Evelyn; Connecticut’s **Chef Damon Sawyer** of 29 Markle in Bridgeport; New Hampshire’s **Chef Evan Hennessey** of Stages at One Washington in Dover; Rhode Island’s **Chef Ben Sukle** of Oberlin & Gift Horse in Providence; Massachusetts’ **Chef Colin Lynch** of Bar Mezzana, Shore Leave, No Relation and Black Lamb in Boston; and Maine’s **Chef Ilma Lopez** of Chaval and Ugly Duckling in Portland.

“This year's A Taste of New England event promises the return of immersive, intimate dining experiences that truly represent the region's rich, agricultural bounty,” says Sean Blomgren, Executive Chef of Spruce Peak. “I'm honored and excited to collaborate with a passionate team of talented chefs, each bringing their own unique spin to the table with thoughtfully crafted dishes.”

Starting Thursday, August 14, guests are invited to indulge in the first evening and newest segment of A Taste of New England with the “**Taste of Vermont**” dinner at Topsy Trout restaurant, located within The Lodge at Spruce Peak, from 6 p.m. to 9 p.m. Guests can expect a locally curated five-course dinner from Executive Chef Sean Blomgren, joined by Chef Robert Smith, Chef Cara Chigazola Tobin and Chef Justin Dain, with additional Vermont-based chefs to be announced.

The festivities continue on Friday, August 15, with “**First Taste,**” an evening featuring the star chefs across New England and showcasing a variety of small plates and perfectly paired wines between 5 p.m. to 8 p.m.

The weekend concludes with a finale on Saturday, August 16, beginning with a cocktail reception at 5:30 p.m. and followed by the **Chef Collaboration Dinner** at 7 p.m., where the team of chefs including Chef Damon Sawyer, Chef Evan Hennessey, Chef Ben Sukle, Chef Colin Lynch and Chef Ilma Lopez, will offer New England-sourced and inspired fare, complete with expert wine pairings.

First launched in 2019, this year marks the sixth year of A Taste of New England. Created to celebrate the culinary talent and abundance of resources throughout New England, the event has continued to evolve and grow. New additions such as the “Taste of Vermont” dinner have joined the line-up to further highlight the region's unique local flavors and diverse culinary voices.

“A Taste of New England has grown exponentially over the years,” says Kendal Daiger, Director of Marketing at Spruce Peak. “We're incredibly grateful for the opportunity to welcome new chefs, introduce exciting additions to the event lineup, and continue collaborating with our amazing partners to bring this experience to life year after year.”

For those guests looking to extend their visit into a full weekend staycation, The Lodge at Spruce Peak offers a home base with sweeping mountain views and contemporary alpine design. Accommodations range from guestrooms and studios, expansive junior and three-bedroom suites, spacious and private Penthouses and more. To book a reservation, guests can head to: <https://www.sprucepeak.com/stay/the-lodge/>

A Taste of New England tickets are on sale via [Eventbrite](#), with two-day passes starting at \$397 plus taxes and fees or three-day passes at \$581+. Single day tickets are also available at \$239+

for Thursday's "A Taste of Vermont" dinner, \$130+ for Friday's "First Taste" reception, and \$308+ for Saturday's Chef Collaboration dinner.

###

About Spruce Peak

Spruce Peak is Vermont's most elevated luxury slopeside community. Located at the base of Stowe's iconic Mount Mansfield, it serves as the center of a uniquely Vermont mountain culture. Celebrating its 21st year, Spruce Peak has become a place where a close-knit group of more than 500 homeowners and members eat, drink, relax, play, and live. Spruce Peak sets the stage for memories; at its heart a charming, geothermal-powered Village Center that offers access to adventurous activities, with an intimate 427-seat performance arts center, an award-winning Bob Cupp-designed golf course and a nearly 10,000-square-foot outdoor ice rink. Central to the Village is The Lodge at Spruce Peak – Stowe's only ski-in ski-out luxury hotel - and a members-only club with a refined and elegant 20,000 square-foot clubhouse. For those also seeking something more indulgent there is a pampering spa with outdoor pools and a fitness center, and locally inspired dining and retail destinations. Spruce Peak is an Audubon-certified sustainable community, inspired by our alpine location to be engaged stewards of 2,000 acres of preserved Vermont land. www.SprucePeak.com

About The Lodge at Spruce Peak

As Stowe, Vermont's only ski-in/ski-out resort, The Lodge at Spruce Peak provides premier access to year-round outdoor activities such as alpine skiing, mountain biking, and fly fishing. Boasting 312 beautiful guestrooms, suites, and private residences, the luxurious Lodge at Spruce Peak caters to every style. Resort dining highlights the farm-fresh culinary scene of Stowe, showcasing locally sourced ingredients and rustic charm at signature restaurant Alpine Hall, Tippy Trout, The Whistlepig Pavilion and The Pantry & Beanery. The Spa at Spruce Peak features a full-service menu of massages, facials and body therapies as well as hair and nail services. The newly renovated Fitness Center features top-of-the-line TechnoGym equipment, including a central Outrace R2-5 structure, as well as offers daily fitness and yoga classes, year-round. www.sprucepeak.com/stay/the-lodge

Media Contact:

Anderson James

Marketing & PR Manager, Spruce Peak

Anderson.james@destinationhotels.com / 802.917.3999

Greta Vanhersecke

President, GV Public Relations

Greta@gvpublicrelations.com / 917.751.5037