

Experience Alpine Elegance at Alpenglow Bistro in Wilmington, Vermont

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Nestled in the heart of the Green Mountains at 9 West Main Street, Wilmington, Vermont, Alpenglow Bistro is a culinary gem offering a delightful fusion of classic German and Austrian dishes with a modern French flair. Since its opening on July 21, 2021, Alpenglow Bistro has become a cherished destination for locals and visitors alike, delivering an exceptional dining experience.

A CULINARY HAVEN IN A CHARMING TOWN

After being purchased in 2020 by Susan Motyl-Smith, with Tim and Rebecca Clark, the dream of bringing Alpine cuisine to southern Vermont started between the original owners after a joint ski trip. After being purchased in 2020, just before COVID struck, the building sat for a year until work could begin. In September 2022, Motyl-Smith took over as the sole owner, steering Alpenglow Bistro towards a new chapter of Alpine excellence.

A CULINARY JOURNEY WITH LOCALLY SOURCED FLAVORS

Alpenglow Bistro beckons guests with a cozy and welcoming atmosphere, perfect for a relaxed dining experience in the charming town of Wilmington, Vermont. The menu features a variety of delectable dishes, with a focus on locally sourced ingredients, ensuring freshness and supporting the community.

Chef Joe Brogna is really the bright



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star of the show with his phenomenal cooking, culinary skills, experience, and, most importantly, his ability to churn out elevated, flavorful, and expertly presented food to sometimes over 90 patrons a night. He works with only a garde manger, Nessa Kennedy, no sous chef or anyone else is preparing food. He is a master, a marvel, and makes the rest of the team able to deliver his dishes with confidence and pride. As the highest-rated restaurant in the Deerfield Valley, knowing they can stand behind the exquisite food he produces makes their job that much more fun and special.

Be sure to explore our carefully chosen wine portfolio featuring regional wines from the Alps. Alpenglow is known for its friendly and attentive staff, providing excellent service to enhance your overall enjoyment during your visit—a Feast for the Senses: From Views to Cuisine.

A FEAST FOR THE SENSES WHETHER YOU ARE FROM NEAR OR FAR

As you savor your meal, enjoy stunning views of the surrounding mountains, creating a picturesque backdrop for a memorable dining experience. The antique black and white ski pictures lining the walls and accents of pink, gold, and birch contribute to the unique ambiance. Alpenglow is inspired by a natural light phenomenon that bathes snow-capped mountains in a pink-peach iridescent hue during sunrise and sunset. Whether you're a local or a visitor, the Bistro offers a unique blend of flavors and culinary delights that make it



PROVIDED PHOTO OF OWNER SUSAN MOTYL-SMITH IN ALPENGLLOW'S DINING ROOM

a must-try destination in Wilmington.
A MESSAGE FROM AVERY LEIGH HILTON, GENERAL MANAGER

"I've been with Team Alpenglow since before we first opened our doors, aiding in the curation of the entire restaurant concept, mantra & vibe."

"After living in Germany and extensively studying the language and culture, when approached about opening Alpenglow, I simply couldn't resist. I love adding my European experience and flare to our fun bistro. It's also fun to create new, innovative experiences for all of our patrons. As the General Manager of Alpenglow Bistro, I strive to create a culinary experience that transcends expectations. Our commitment to exceptional

service, locally sourced ingredients, and innovative cuisine sets us apart in the vibrant culinary landscape. From the cozy ambiance to the delectable menu, Alpenglow is a haven for those seeking a gastronomic adventure."

RESERVATIONS RECOMMENDED FOR A GASTRONOMIC ADVENTURE

Due to its intimate size, Alpenglow Bistro recommends making reservations to secure your spot. With seasonal menus that change frequently, keeping an eye on the website for the latest information is advisable. Follow Alpenglow on Instagram (@alpenglow_vt) and Facebook (Alpenglow Bistro) for updates, photos, and a sneak peek into the culinary wonders that await.



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