



**Tomato, To-mah-to featuring Mystic Cheese**  
**Saturday, August 16**

MENU PREPARED BY CHEFS SCOTT MILLER,  
DAVID STICKNEY AND BRAD LABONTE-BANAS

Reception

**LOCALLY INSPIRED VEGETABLE FOODSCAPES**  
DIPS | SPREADS

**JULIET TOMATOES**  
LOBSTER SALAD | CHERVIL

**A MIA STONE PIE**  
MYSTIC CHEESE CO. MELVILLE | TOMATO SUGO  
HOUSEMADE FENNEL & BERKSHIRE PORK SAUSAGE

**FRIED GREEN TOMATOES**  
BLACKENED RED SHRIMP REMOULADE

**POPPA C'S (BRANFORD) LITTLENECK CLAMS**  
SUNGOLD TOMATO COCKTAIL SAUCE

**SEPE FARM'S LAMB BURGER**  
HOUSEMADE KETCHUP | HARTFORD BAKING CO. ROLL

Amuse Bouche

**THE GARLIC FARM'S TOMATO-POLENTA SOUP**  
MELINDA MAE "GRILLED CHEESE"

First Course

**HAND PULLED BURRATA CHEESE**  
STARLIGHT GARDENS' HEIRLOOM TOMATOES  
SUB EDGE FARM'S BASIL

Second Course

**"CONNECTICAUGHT" BOUILLABAISSE**  
LOBSTER | CLAMS | SQUID | PORGY | ROUILLE

Entrée Course

**BERKSHIRE HOG PORCHETTA**  
OXEN HILL BLACK CHERRY TOMATO SALAD

Table Shares

**TOMATO GRATIN | PANGRATTATO**  
**PICKLED TOMATO & WATERMELON GIARDINIERA**

Breads

**HARTFORD BAKING COMPANY**

Dessert Course

**TOMATO CROSTATA**  
GROUND CHERRIES | STONE FRUIT