

# Chef to Farm Dinner

Thursday July 14<sup>th</sup>, 2011



## Reception

**Connecticut Bluepoint, Noank Oysters, Littleneck Clams**  
Raspberry-Black Pepper Mignonette

## **Crudités of Local Vegetables**

**Tempura Squash Blossoms**  
Homemade Ricotta, Summer Truffles

**Griddled Rosedale Farms Corn Cakes**  
Sweet Pepper Relish

**Pork Belly Steam Buns**  
Pickled Cucumber

## Amuse Bouche

**Stonington "Door Mat" Fluke**  
Trio of Crudo Preparations

## First Course

**Bomster Brothers (Stonington) Royal Red Shrimp Ceviche**  
Chilled Cucumber Gazpacho

## Second Course

### **Chicken & Biscuits**

Slow Roasted CT. Grown Chicken, Peach BBQ, Corn Brulee  
Cato Corners Farms Cheddar Biscuits, Crispy Chicken Cracklings

## Entree Course

### **Broad Brook Beef Brisket**

Rosedale Farms Summer Squash and Zucchini Slaw, Pan Drippings

## **Family Style Sides**

Poached Savannah & Wax Bean Salad, Warm House Cured Bacon Vinaigrette  
&  
Summer Vegetable Gratin, Beltane Goat Cheese

## Dessert Courses

### **Connecticut's Finest Cheeses**

Beltane Farm of Lebanon (Goat's Milk)  
Cato Corners of Colchester (Jersey Cow's Milk)  
Sankow Beaver Brook Farms of Lyme (Jersey Cow's Milk)  
Fresh Biscuits & Crackers

### **Lavendar Cream Puffs**

Jones Apiaries Honey, Blueberry Jam

