



THURSDAY JULY 28TH, 2011

RECEPTION

Crudités of Local Vegetables

Bomster Brothers Sea Scallop Ceviche Shooters

Watermelon Juice

Tempura Squash Blossoms

Homemade Ricotta, Summer Truffles

Roasted Beet and Beltane Farms Goat Feta

Bruschetta, Almond Ash

Connecticut Lobster Toast

Lobster Hollandaise

Karrabin Farms Slow Roasted Chicken & Biscuit

Plum BBQ Glaze, Pickled Purple Scallion, Chicken Cracklings

Amuse-Bouche

Rosedale Farms Sweet Corn Bisque

Zucchini Bread, Smoked Pepper Butter

FIRST COURSE

Rowland Farms Fresh Bacon Salad

Peach Vinaigrette, Starlight Gardens Arugula, Pickled Fennel

SECOND COURSE

Stonington Royal Red Shrimp & Littleneck Clams

Sweet Basil & Housemade Ricotta Gnocchi,

Crispy Lemon, Spinach, Tomato H2O

ENTRÉE COURSE

Harissa Glazed Beef Brisket

Rosedale Farms Fresh Corn and Sungold Tomato Polenta, Summer Beans

Family Style Sides

Local Melon, Cucumber, Mint and Hand Dug Rosedale Potatoes, Sea Salt, Duck Fat

DESSERT COURSES

Connecticut's Finest Cheeses

Beltane Farm of Lebanon (Goats Milk)

Cato Corners of Colchester (Jersey Cow's Milk)

Sankow Beaver Brook Farms of Lyme (Jersey Cow's Milk)

Fresh Biscuits & Crackers

Deercrest Farms Peaches N' Cream

Sour Cherry Compote, Plum Carpaccio