

**THURSDAY JULY 10<sup>TH</sup>, 2014**  
**ROSEDALE FARMS & VINEYARDS, SIMSBURY, CT**  
**CATCH: A LOCAL SEAFOOD DINNER**  
*Menu Prepared by Chefs Scott Miller  
and Brad Labonte-Banas*

**RECEPTION**

**THE PICKET FENCE OF LOCAL VEGETABLES**  
DIPS | SPREADS

**POPPA C'S (BRANFORD) LOBSTER ROLL**  
BRIOCHE | BUTTER

**"BUFFALO" STONINGTON SKATE WINGS**  
CATO CORNERS BLACK LEDGE BLUE CHEESE

**SMOKED STONINGTON BLUEFISH**  
(SMOKED AT NODINE'S SMOKEHOUSE)  
BLINI | PICKLED CUCUMBER | CRÈME FRAICHE | DILL

**CONNECTICUT SHELLFISH RAW BAR**

**GEORGE HARRIS' INDIAN RIVER OYSTERS**  
WATERMELON PEPPERCORN MIGNONETTE

**STEVE PLANTS' NOANK OYSTERS**  
KIMCHEE GRANITA

**PETE CONSIGILIOS' CHERRYSTONE CLAMS**  
STARLIGHT GARDENS TOMATO "COCKTAIL" RELISH

**BOMSTER BROS.' ROYAL RED SHRIMP**  
TEA SMOKED | NUOC MAM CHAM DIPPING SAUCE

**AMUSE-BOUCHE**

**Stuffed & Grilled Calamari**  
Romesco | Oak Leaf Dairy Goat Cheese |  
Sub Edge Farm Arugula

**FIRST COURSE**

**Stonington Royal Red Shrimp Consommé**  
Dumplings | Summer Truffles | Lemongrass

**SECOND COURSE**

**Crispy ADHOC (Guilford) Porgy**  
Mountain Top Shiitake Mushrooms |  
Rosedale Zucchini | Peach Miso

**ENTRÉE COURSE**

**Roasted Stonington Monkfish**  
Pozole | Breakfast Radish | Early Girl Tomatoes

**TABLE SHARES**

Zucchini Pappardelle | Mint | Chili  
Summer Corn Succotash

**BREADS**

**Hartford Baking Company Breads**

**DESSERT COURSE**

**Chilled Peach Bisque**  
Starlight Gardens Ginger