



# Chef to Farm Dinner

Thursday August 25th, 2011

Menu Prepared by Chefs Matthew Brodeur and Scott Miller

Reception:

## Crudites of Local Vegetables

### Sankows Beaver Brook Farms Lamb Sliders

Sheep Feta, Pickled Onions, Beltane Farms Goat Yogurt

### Tempura Squash Blossoms

Homemade Ricotta, Summer Truffles

### Grilled Flatbreads

Roasted Eggplant – Broad Brook Beef Hot Sausage – Peach, Fennel & Honey

### Chilled Noank Oysters

Starlight Gardens Watermelon Mignonette

### Stuffed Grape Leaves

Rosedale Farms “Raisins”, Orzo, White Anchovy

### Amuse Bouche

#### Connecticut Lobster & Sweet Corn Tamale

Urban Oaks Sweet & Hot Pepper Vinaigrette , Cilantro

### First Course

#### Rowland Farms House Cured Bacon

Heirloom Tomatoes, Grilled Romaine, Baconnaise, Focaccia Crouton

### Second Course

#### Escabeche

Pickled Local Shellfish and Porgie, Cucumber,  
Torpedo Onion, Dill, Beet Crème

### Entree Course

#### Tasting of MarWin Farms Organic Muscovy Duck

Pan Roasted Breast, Plum Glaze, Napa Cabbage and Peach Slaw  
Leg Confit, Stuffed Cubanelle Pepper, Ginger, Rice  
Duck Consommé, Enoki Mushroom

### Family Style Sides

Eggplant Capanata

&

Hand Dug Rosedale Potatoes, Crushed

### Dessert Courses

#### Connecticut’s Finest Cheeses

Beltane Farm of Lebanon (Goats Milk)

Cato Corners of Colchester (Jersey Cows Milk)

Sankow Beaver Brook Farms of Lyme (Jersey Cows Milk)

Fresh Biscuits & Crackers

#### Zucchini Bread Pudding

Sweet Corn & Bourbon Anglaise

