



# Chef to Farm Dinner

Thursday, October 6th, 2011  
Menu Prepared by Chef Scott Miller



Reception:

**Crudités of Local Vegetables**

**Rowland Farms Pork Belly**

*Steamed Buns, Quick Pickles*

**Smoked Stonington Blue Fish Patè**

*Pickled Onion, Crostinis*

**Stonington Red Shrimp**

*Wonton shells, Urban Oaks Pepper Relish*

**Chilled Noank Oysters and Branford Littleneck Clams**

*Honey crisp Apple and Toasted Coriander Mignonette*

**Parsnip Beignets**

*Maple Sugar, Honey*

**Amuse Bouche**

**Maine Sea Urchin Bisque**

*Connecticut Lobster Butter, Toast Point*

**First Course**

**Starlight Gardens Claytonia Salad**

*Mustard Seed Vinaigrette, Toasted Pecans, French Butter Pears, Beltane Goat Cheese*

**Second Course**

**Stonington Skate**

*Lemongrass, Baby Beets, Honey crisp Apples*

**Entree Course**

**Sankow Beaver Brook Farms Leg of Lamb**

*Lamb Sausage and Lentil Cassoulet, Pomegranate*

**Family Style Sides**

*Cider Braised Brussels Sprouts, House Cured Bacon*

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*Pumpkin Polenta, Liuzzi Ricotta, Maple Syrup*

**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*

**Urban Oaks Fig Tart**

*Jasmine Tea & Lemon Curd, Shortbread*

**To Finish**

*S'mores by the fire pit*

