



Chef to Farm Dinner

Thursday September 22, 2011

Menu Prepared by Chefs Eric Stagl and Scott Miller



Reception:

Crudites of Local Vegetables

Karabin Farms Chicken Burger Sliders

Pickled Onions, Eggplant, Harissa Aioli

Smoked Stonington Blue Fish Patè

Pickled Green Tomatoes, Crostinis

Blackened Fluke Tacos

Homemade White Corn Tortillas, Urban Oaks Pepper Relish

Chilled Noank Oysters and Branford Littleneck Clams

Honeycrisp Apple and Toasted Coriander Mignonette

Parsnip Beignets

Maple Sugar, Honey

Amuse Bouche

Taylor Shellfish Farm Geoduck Crudo

Urban Oaks Hot Peppers, Concord Grapes, Garlic Chives, Sea Salt

First Course

Rowland Farms House Cured Bacon

Celeriac, Cider, Pickled Mustard Seed, French Butter Pears

Second Course

Bomster Brothers Seared Sea Scallops

Maine Sea Urchin and Whitewater Mussel Risotto,

Cato Corners Veal Marrow Bordelaise

Entree Course

Broad Brook Beef Short Ribs

Hosmer Mountain Root Beer, Purple Top Turnips, Grilled Leeks

Family Style Sides

Braised Cavalo Nero (Kale), Black Garlic Vinaigrette

&

Grilled Fall Squash, Fig Syrup, Fennel Pollen

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

Tart Tatin

Caramelized Apple Tart

