



Heirloom + Heritage – Thursday, July 31
Rosedale Farms & Vineyards, Simsbury, CT
Menu Prepared by Chef Scott Miller

RECEPTION

LOCALLY INSPIRED FOODSCAPES

DIPS | SPREADS

JULIET TOMATOES

OAK LEAF DAIRY GOAT CHEESE | CHERVIL

SEPE FARM LAMB MEATBALLS

LAMB SUGO | WHITE CASPAR EGGPLANT PUREE

GOURMAVIAN FARMS CHICK LIVER MOUSSE

ALGINATED ROSEDALE VINEYARDS WINE CAVIAR

CRISPY SHISHITO PEPPERS

MALDON SALT | CITRUS

ADIRONDACK POTATOES

CRÈME FRAÎCHE

AMUSE BOUCHE

CHILLED BEET SOUP

CHIOGGIA BEET | DILL FLOWERS | QUAIL EGG

AMUSE COCKTAIL

FORAGER COCKTAIL #4 – I'M A PEACH

FIRST COURSE

HEIRLOOM TOMATO PANZANELLA

HARTFORD BAKING CO CROUTONS | WHITE WONDER

SECOND COURSE

AKAUSHI BEEF

MARROW BONE | PARSLEY & RED SORREL | GARLIC

ENTRÉE COURSE

TASTING OF BERKSHIRE HOG

PARISIAN + KURODA CARROTS |

MAMMOTH RED ROCK CABBAGE CHOUCROUTE

FAMILY STYLE SALADS

PURPLE VIKING POTATOES "PAPAS BRAVAS" | ROASTED
 JIMMY NARDELLO PEPPERS & ONIONS

BREADS

HARTFORD BAKING COMPANY

DESSERT COURSE

CHEROKEE PURPLE TOMATO TARTE TATIN

GROUND CHERRIES |

ROY'S CALAIS FLINT CORN GELATO