



“CORN”

July 26 & 27th

Menu Prepared by Chef Scott Miller

RECEPTION

Kettle Corn
Eaglewood Farms “Corned” Beef Brisket
Corn Pupusa / Smoked Corn Relish
Marwin Farms Duck / Corn Tacos
Inside Out Corn Maki Roll
Cornmeal Fried Oyster Po’ Boy
Fluke Ceviche / Concha

AMUSE BOUCHE

Flamig Farm Corn Dog
Beet Ketchup / Cherry Mostarda

FIRST COURSE

Chilled Corn Bisque
Pickled Peach / Cucumber

SECOND COURSE

Stonington Scallops
Corn Noodles / Kimchee

ENTRÉE COURSE

Cato Corners Veal Ragout
Fresh Corn Polenta / Cato Cheese

TABLE SHARES

Frito Pie
Corn in Husk

Succotash

BREADS

Hartford Baking Company

FOURTH COURSE

Cheese
Berry Jam, Nuts, Biscuit, gooseberry

DESSERT COURSE

Corn Custard
Sweet Corn Beignets