



## **“TOMATO, TOMATO”**

August 26<sup>th</sup> and 27<sup>th</sup>

Rosedale Farms & Vineyards – Simsbury, CT

*Menu Prepared by Chef Scott Miller*

### **AMUSE-BOUCHE**

#### **Brodetto of Heirloom Tomatoes**

Cato Corners Farmstead Cheese Panini

### **FIRST COURSE**

#### **Tomato and Watermelon**

Sankow's Aged Feta, Basil,  
Olive Oil Powder, Spherical Olives

### **SECOND COURSE**

#### **Cioppino**

Stonington Landed Seafood, Stewed Tomatoes

### **ENTRÉE COURSE**

#### **“Beefsteak”**

Grass Fed Beef, Sauce Choron, Torpedo Onion

### **FAMILY STYLE SIDES**

Fried Green Tomatoes, Charred Corn Relish  
Rosedale's Ratatouille

### **BREADS**

Hartford Baking Company

### **CHEESE COURSE**

#### **Cato Corners Cheese**

Tomato Tarte Tatin

### **DESSERT COURSE**

#### **Tomato LN2 Gelato**

Dark Chocolate Torte, Encapsulated Basil

## **SUMMER 2012**

**Rosedale Farm & Vineyard, Simsbury, CT**

September 27 and 28 “Sustainable Seafood”

**Starlight Gardens, Durham, CT**

August 5 “Heirlooms & Organics”

**The Farmer's Cow, Lebanon, CT**

August 11 “Bluegrass, Beers & BBQ”

**Nathan Hale Homestead, Coventry, CT**

September 8 “Dinner at The Homestead”

**Belltown Orchard, South Glastonbury, CT**

September 13 and 14 “In the Orchard”