



Heirlooms & Heritage

Rosedale Farms & Vineyard - Simsbury, CT

July 31st, 2014

Menu Prepared by Scott Miller

Reception:

Locally Inspired Vegetable Foodscapes

Dips | Spreads

Juliet Tomatoes

Oak Leaf Dairy Goat Cheese | Chervil

Sepe Farm Lamb Meatballs

Lamb Sugo | White Caspar Eggplant Puree

Gourmavian Farms Chicken Liver Mousse

Alginated Rosedale Vineyards Wine Caviar

Crispy Shishito Peppers

Maldon Salt | Citrus

Adirondack Potatoes

Crème Fraiche | Caviar

Amuse Bouche

Chilled Beet Soup

Chioggia Beet | Dill Flowers | Quail Egg

First Course

Heirloom Tomato Panzanella

HBC Croutons | White Wonder Cucumbers

Second Course

Akaushi Beef

Marrow Bone | Parsley & Red Sorrel | Garlic

Entrée Course

Tasting of Berkshire Hog

Parisian & Kuroda Carrots |

Mammoth Red Rock Cabbage Charcroute

Family Style Sides

Purple Viking Potatoes "Papav 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