



## In the Orchard

September 13<sup>th</sup> and 14<sup>th</sup>, 2012 - 6:30 pm  
Belltown Hill Orchards, S. Glastonbury, CT  
Menu Prepared By Chef Scott Miller

### RECEPTION

#### Noank Oysters

Ginger Gold Apple and Ginger Mignonette

#### Crudités of Local Vegetables

#### Hand Dug Parsnip Fritters

Honey, Maple

#### Spiced Orchard Fruit Skewers

Srirachi, Mint

#### Broad Brook Beef Short Rib

Corn Tortillas, 10 Pepper Relish

#### “Cuban” Grape Leaves

Rowland Farms Pork

#### “Chefs Breakfast”

Smoked CT. Bluefish Spread, Bagel, Tomato

### AMUSE - BOUCHE

#### Lobster Roll and A Bloody Mary

### SALAD COURSE

#### Roasted Beet Salad

Apple, Sankow's Aged Feta, Pickled Peppers

### FISH COURSE

#### Stonington Scallops

Late Summer Vegetable Hash,  
Westford Hills Pear William Nage

### ENTRÉE COURSE

#### GourmAvian Farms Chicken Leg Confit

Mexican Corn Pudding, Mole, Herb Salad

### FAMILY STYLE SIDES

#### Summer Slaw, Stonington Royal Red Shrimp

Tomatoes, Sea Salt

#### Posh Squash Casserole, Beltane Goat Cheese

### BREADS

#### Hartford Baking Company

### APPLE COURSE

#### Apple Tarte Tatin

Red Wine Caramel, Cato Corner's Cheese

### DESSERT COURSE

#### Dark Chocolate and Pear Torte

Milk Chocolate Cream