



THE FOURTH SEASON DINNER

Thursday February 7th, 2013 – 6:00 pm

Menu Prepared By Chef Scott Miller

Reception:

Noank Oysters

Apple & Ginger Mignonette

Smoked Stonington Blue Fish Paté

Pickled Onion | Crostinis

“Cuban” Grape Leaves

Eaglewood Farm Pork

Smoked MarWin Farm Chicken

Mini Cheddar Biscuits

Parsnip Beignets

Maple Sugar | Honey

Flatbread

Winter Squash | Sage | Agra Dolce | Pleasant Cow

Amuse

Syme Family Farm Deviled Farm Egg

Eaglewood Farm Pork “Scrapple”

First Course

Organic Local Greens

Roasted Garlic Vinaigrette | Wave Hill Croutons |

Pears | Goat Cheese

Soup Course

Winter Squash Bisque

Toasted Seeds | Cider Syrup | Maple Foam

Fish Course

Pan Roasted Stonington Scallops

Potato Risotto | Carrot Nage | Pickled Celeriac

Entrée Course

MarWin Farm Duclair Mallard Duck

Onion Soubise | Ras El Hanout | Golden Raisins

Dessert Courses

Connecticut’s Finest Cheeses

Beltane Farm of Lebanon (Goats Milk)

Sankows Beaver Brook Farms of Lyme

(Jersey Cow’s Milk) with Biscuits & Crackers

Chocolate & Pear Torte

Maldon Sea Salt | Caramel