



## “Sustainability”

September 27 & 28, 2012 - 6:30pm

Rosedale Farms & Vineyard, Simsbury

Menu Prepared By

Chefs Bun Lai of Miya's Sushi (New Haven) &  
Scott Miller

### RECEPTION

**Thimble Island Oysters**

Starlight Gardens Daikon, UO Chilis, Ponzu

**Crudites of Local Vegetables**

**Tokyo Fro**

Tasty Curls of Crispy Potatoes

**Spiced Orchard Fruit Skewers**

Srirachi, Mint

**Cornmeal Fried Emerald Mussels**

Fresh Squeezed Lime

**Grape Leaves**

Eggplant, Radish, Hot Pepper, Olive Oil

**Long Fin Squid Skewers**

Sea Salt

### AMUSE BOUCHE

**Kanibaba**

Asian shore crab, lobster, potato, havarti cheese  
lemon dill sauce

### FIRST COURSE

**Kiribati Sashimi of Arctic Char**

Mineral rich Kiribati sea salt, a dozen profoundly  
mouth-numbing spices

### SECOND COURSE

**Connecticut Clam Roll**

Youngs Farm Grits, Quahogs, Tartar Sauce, Lemon

### THIRD COURSE

**Applewood Smoked Rowledge Farm Trout**

Beltane Goat Cheese, Cranberries,  
Starlight Gardens Organic Greens

### FAMILY STYLE SIDES

**Vegetable Sushi**

**Mountain Top Mushrooms & Sea**

**Vegetables**

**Sweet Potatoes, Apple Chutney, Wasabi**

### DESSERT COURSE

**Apple & Peanut Butter Torte**

Fig Glaze