



"SIMSBURY LAND TRUST BENEFIT DINNER"

October 11th - 6:00 pm

Rosedale Farms & Vineyard, Simsbury, CT

MENU PREPARED BY CHEF SCOTT MILLER

RECEPTION

Crudités of Local Vegetables

Rowland Farm's Pork Belly

Steamed Buns, Quick Pickles

Smoked Stonington Blue Fish Pâté

Pickled Onion, Crostinis

Stonington Red Shrimp

Wonton Shells, Urban Oaks' Pepper Relish

Chilled Noank Oysters and Branford Littleneck Clams

Honeycrisp Apple and Toasted Coriander Mignonette

Parsnip Beignets

Maple Sugar, Honey

AMUSE-BOUCHE

Autumn Squash Bisque

Duck Confit, Cider Syrup

FIRST COURSE

Starlight Gardens' Organic Greens Salad

Mustard Seed Vinaigrette, Toasted Pecans,
French Butter Pears, Beltane Farm's Goat Cheese

SECOND COURSE

Stonington Skate

Crispy Leeks, Baby Beets, Honeycrisp Apple Nage

ENTRÉE COURSE

Braised Broad Brook Beef Short Ribs

French Market Carrot, Fingerling Potatoes,
Citrus Gremolata

FAMILY STYLE SIDES

Roasted Brussels Sprouts, House-Cured Bacon,
Pumpkin Polenta, Liuzzi Ricotta, Maple Syrup

BREADS

Hartford Baking Company

DESSERT COURSES

CONNECTICUT'S FINEST CHEESES

Beltane Farm of Lebanon (Goat Milk)

Cato Corners of Colchester (Jerseys Cow Milk)

Sankow's Beaver Brook Farm of Lyme (Jerseys Cows Milk)

Fresh Biscuits and Crackers

TART TATIN

Caramelized Apple Tart

TO FINISH

S'mores by the Fire Pit

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RESTAURANT GROUP