



**Thursday, July 25th**  
**Rosedale Farms & Vineyards, Simsbury, CT**  
**A-Maze-Ing: An Adventure With Corn**  
*Menu Prepared by Chef Scott Miller*

**RECEPTION**

**KEIFER'S KETTLE KORN**

**LOCALLY INSPIRED VEGETABLE FOODSCAPES**

DIPS | SPREADS

**CHILLED CORN SOUP SHOOTER**

BERKSHIRE WHISKEY FLOATER

**CORN PUPUSA**

OAXACA CHEESE | CHIPOTLE BLUEBERRY COMPOTE

**CORN TACOS**

MarWin Farm Duck | STONE FRUIT RELISH

**"CORNEDED" BEEF BANH MI**

CILANTRO | KIMCHEE

**CORNMEAL FRIED NOANK OYSTERS**

PICKLED PEPPERS | SMOKED CORN AIOLI

**STONINGTON ROYAL RED SHRIMP CEVICHE**

CORN NUTS | AVOCADO PURÉE

**AMUSE-BOUCHE**

**Lobster And Corn Cake**

Sungold Tomato Nage

**FIRST COURSE**

**Pozole**

Hominy | Summer Squash | Epazote

**SECOND COURSE**

**Striped Bass**

Corn Succotash | Tarragon Butter

**ENTRÉE COURSE**

**Cato Corner Farms Veal Ragout**

Fresh Corn Polenta | Liuzzi Brothers Ricotta

**TABLE SHARES**

Mexican Street Corn | Pickled Peach And Corn Salad

**BREADS**

**Housemade Fresno – Corn Bread**

**Hartford Baking Company Breads –**

Corn Salt | Lime Salt | Tequila Butter

**DESSERT COURSE**

**Corn Custard**

Caramel Corn | Husk Berry