



Connecticut Farm to Chef Week 2014

3 courses ~ \$29 per person

Appetizers

(choose one)

Colgan Farms Beet "Garden"

roasted beets, easter egg radish, Starlight Gardens arugula,
Oak Leaf Dairy goat cheese, pistachio, pomegranate caviar

Gary's Farm Tomato Salad

Rosedale Farms butter lettuce, Gary's crispy hard neck garlic,
Mystic melville cheese, charred walla walla sweet onion dressing

Rosedale Farms Sweet Corn Bisque
corn fritter

Entrees

(choose one)

CT Seafood Stew

Bomster Brothers scallops, Stonington red shrimp, Papa C's clams,
butter beans, Sub Edge Farms fennel, heirloom tomato broth,
Hartford Baking Co. crostini, roasted pepper rouille

Sepe Farms Braised Lamb Stew

handmade pasta shells, sub edge roasted peppers, Gary's eggplant, garlic scape pesto

Sweet Corn Arepas

Sub Edge Farms roasted shisito peppers, Gary's pickled red onions,
Cato Corner Farm cheese, sungold tomato salsa, avocado

Dessert

(choose one)

Littel Acres Stone Fruit Croustade
honey lavender ice cream

Dzen Farms blueberry buckle

Local Cheese Plate

Mystic Cheese melville, Autumn Oak Farms goat cheddar,
Stonewall Apiary honey, stone fruit jam

