



Dinner at The Homestead

Saturday September 10, 2011

Menu Prepared by Chef Scott Miller



Reception:

Raw Bar

Connecticut Noank Oysters, Littleneck Clams, Apple-Ginger Mignonette

Stuffed Juliet Tomatoes

Beltane Goat Cheese, Roasted Garlic, Lemon Thyme

Sankow Beaver Brook Farm Lamb Meatballs

Aged Feta Fonduta

Grape Leaves

Rosedale Farms "Raisins", Orzo, White Anchovy

Eggplant Capanata

Crispy Ciabatta Bread

Spiced Watermelon Skewers

Urban Oaks Peppers, Basil

Connecticut Lobster Pupusas

Tomatillo Relish, Cilantro

Amuse Bouche

Braised Rowland Farms Pork Belly

Apples, Peach Mostarda, Parsnip Puree

First Course

Rosedale Farms Butternut Squash Bisque

MarWin Farms Duck Confit, Pumpkin Seed Oil, Woodland Farms Cider Syrup

Second Course

Pan Roast of Stonington Scallops and Royal Red Shrimp

Heirloom Tomato Broth, Braised Fennel, Roasted Squash

Entree Course

Broad Brook Beef Brisket

Purple Top Turnips, Carrots, Tadorna Leeks, Citrus Gremolata

Family Style Sides

Broad Brook Beef Sweet and Hot Sausage, Broccoli, Torpedo Onion

&

Hand Dug Crushed Potatoes, Farmers Cow Cream

Dessert Courses

Connecticut's Finest Cheeses

Beltane Farm of Lebanon (Goats Milk)

Cato Corners of Colchester (Jersey Cows Milk)

Sankow Beaver Brook Farms of Lyme (Jersey Cows Milk)

Fresh Biscuits & Crackers

Caramelized Ginger Gold Apple Bread Pudding

Cinnamon Chantilly Cream, Caramel Cider Sauce

Connecticut Landmarks

