



Dinner on the River – Friday, July 11

Riverfront Boathouse, Hartford, CT

**Menu Prepared by Chef
Hunter Morton**

RECEPTION

**LOCAL CHEESES | TOMATO POMODORO |
GRILLED INDIAN RIVER OYSTERS | FLATBREADS**
WINE PAIRING: HOPKINS VINEYARDS ESTATE
BRUT SPARKLING SILVER LABEL, NEW PRESTON, CT NV

AMUSE BOUCHE

CT SMOKED BLUEFISH PATE
SUB EDGE FARMS ICE PLANT | OYSTER CRACKERS
AMUSE COCKTAIL:
ONYX MOONSHINE WATERMELON MINT SMASH

FIRST COURSE

COLGAN FARMS CUCUMBER SALAD
LEMON CUCUMBER | CUCUMBER BASIL NOODLES |
BOMSTER BROTHERS SCALLOP CRUDO |
SWEET + SPICY STONINGTON RED SHRIMP SALAD
WINE PAIRING: LOST ACRES VINEYARDS
ESTATE RIESLING, NORTH GRANBY, CT 2013

SECOND COURSE

CONNECTICUT BLACK BASS EN PAPILOTE
MARCH FARM TOMATOES | SUMMER SQUASH |
PEPPERS | AROMATICS
WINE PAIRING: MAX FAMILY CUVÉE
SAUVIGNON BLANC, SONOMA, 2013

ENTRÉE COURSE

KARABIN FARMS CHICKEN
CORN BREAD STUFFED SOUS VIDE BREAST | GARY'S GARLIC
SCAPE GRILLED LEG | SUB EDGE FARM'S POTATO SALAD |
ROSEDALE FARM'S HORSERADISH PEA SALAD |
ROASTED CHICKEN JUS
WINE PAIRING: JONATHAN EDWARDS ESTATE
CABERNET FRANC, NORTH STONINGTON, CT 2012

TABLE SHARES

WARM BREAD SALAD | SUB EDGE FARM'S SWISS
CHARD GRATIN | STONEWALL APIARY HONEY GRILLED
STARLIGHT GARDEN'S CARROTS
HARTFORD BAKING COMPANY BREADS

DESSERT COURSE

LOCAL SUMMER BERRY PUDDING
BLACKBERRY LIME SHERBET

WINE PAIRING: HOPKINS VINEYARDS ESTATE
VIDAL BLANC NIGHT OWL, NEW PRESTON, CT 2012