



Farm to Chef 2011

\$37.00

Appetizer

Boticello Farms sweet corn bisque with crab and corn salsa

-or-

Mezze Plate

Greek pita with Littel Acres baba ganoush, grilled Stonington red shrimp with tomato and feta cheese and Urban Oaks garlic Skordalia

Entrée

"Bomster Brothers" Stonington Scallops "a la plancha", Ferrari Farms corn and chorizo risotto, smoked paprika oil

-or-

Grilled Block Island swordfish with Hoptop Farms Fingerling potatoes and Little Acres Eggplant Caponata

Dessert

Roasted Belltown Orchards apple tartlet with puff pastry and cardamom cream