



**Head to Tail – Thursday, August 28**

MENU PREPARED BY CHEFS HUNTER MORTON  
AND SCOTT MILLER

**RECEPTION**

**THE PICKET OF LOCAL VEGETABLES**  
DIPS | SPREADS

**SUB EDGE FARM RADISHES**  
SEA SALT | GOAT BUTTER

**SEPE FARM LAMB BURGERS**  
GOLDEN TOMATO KETCHUP | HARTFORD BAKING CO. ROLL

**BROAD BROOK BEEF CHEEK HUARACHES**  
THE GARLIC FARMS PICKLED ONIONS

**WATERMELON SKEWERS**  
CRISP PORK BELLY | BASIL | PICKLED WATERMELON RIND

**HOUSEMADE RICOTTA**  
THE FARMER'S COW MILK | STARLIGHT GARDENS' TOMATOES

**GOURMAVIAN FARM CHICKEN LIVER MOUSSE**  
CHICKEN SKIN | HORSE RADISH + BEET EGGS

**AMUSE BOUCHE**

**MARWIN FARM DUCK AND PEACH**

SMOKED BREAST | PEACH MARMALADE | RILLETTES | PEACH  
MOSTARDA | CHICHARRÓN | PEACH SALT

**FIRST COURSE**

**SUB EDGE FARM BEETS**

OAK LEAF DAIRY GOAT CHEESE STUFFED RED BEETS |  
BEET GREENS | BEET + FENNEL VINAIGRETTE | SALT ROASTED  
GOLD BEETS | CHIOGGIA CHIPS

**SECOND COURSE – LOCAL CATCH**

**STONINGTON SQUID + PEPPERS**

SQUID INK + JIMMY NARDELLO PEPPER RISOTTO | GRILL SQUID  
SHISHITO PEPPER SKEWER | ARBORIO CRUSTED SQUID | ROMESCO

**STONINGTON MONKFISH + SUMMER SQUASH**

MONKFISH LIVER MOUSSE | SQUASH BLOSSOMS | MONKFISH  
CONFIT | ZUCCHINI BREAD TOAST | PIPERADE

**ENTRÉE COURSE**

**SECCHIAROLI FARM PORK + ONIONS**

PORK PRESSE | THE GARLIC FARM SWEET ONION SOUBISE  
CRISPY PIG EAR SALAD | GRILLED SCALLIONS

**TABLE SHARES**

**ROSEDALE FARMS CORN ON THE COB**

HONEY BUTTER | CHIPOTLE SALT

**STARLIGHT GARDENS' TOMATO GRATIN**

HBC BREAD CRUMBS | COACH FARMS AGED GOAT CHEESE

**BREADS**

HARTFORD BAKING COMPANY

**DESSERT COURSE**

**STONE FRUIT**

ROASTED APRICOTS | PLUM SORBET | OAT STREUSEL