



THE FOURTH SEASON DINNER

Thursday February 2, 2012 – 6:30 pm

Menu Prepared By Chef Scott Miller & Chef Michael Lee

Reception:

Eaglewood Farms Pork Belly

Steamed Buns, UO Scallions

Smoked Stonington Blue Fish Patè

Pickled Onion, Crostinis

UO Spinach Pie

Sankow's Feta, Brick Dough

Smoked Marwin Farm Chicken

Mini Cheddar Biscuits, Apple Mustard Slaw

Parsnip Beignets

Maple Sugar, Honey

First Course

Starlight Gardens Organic Greens Salad

Mustard Seed Vinaigrette, Toasted Pecans, Belltown Pears, Beltane Goat Cheese

Soup Course

Roasted UO Garlic and Rutabaga Bisque

Poached Connecticut Littleneck Clams, Barden Farms Potatoes

Dinner Stations

Marwin Farms Roasted Duck

Chestnut and House Cured Bacon Dressing

Sankow's Beaver Brook Farms Leg of Lamb

Lamb Sausage and Lentil Cassoulet, Wilted Arugula

Eaglewood Farms Country Style Ham

Belltown Farms Apple & Pear Chutney, Roasted Root Crop, Maple Jus

Sweet Potato Gnocchi

Braised Leeks, Port Wine

Dessert Courses

Connecticut's Finest Cheeses

Beltane Farm of Lebanon (Goats Milk)

Sankow Beaver Brook Farms of Lyme (Jersey Cow's Milk)

Fresh Biscuits & Crackers

Chet's Grapefruit Italian Ice

Confit Urban Oaks Grapefruit, Warm Short Bread