



CT Farm to Chef Week September 14-20, 2014

Insalata

-Oxen Hill Farm, Suffield-

Chopped kale salad, summer squash

ratatouille fresca, sungold tomato vinaigrette

Primi

-Rosedale Farm & Vineyard, Weatogue-

Tempura-fried stracciatella stuffed

squash blossoms, cherry tomato jam

Piatti

-Garlic Farm, Simsbury / Bomster Brothers Scallop Harvesters, Stonington-

Pan-seared sea scallops, black pepper papardelle,

wood fired big beef tomatoes, soft walla walla onions, pecorino toscano

Dolce

-Bushy Hill Orchard, Simsbury-

Peach tiramisu

\$30.14 per person
(not including tax or gratuity)