



Berries + Blossoms, June 25, 2015
Menu prepared by Scott Miller
 Rosedale Farms & Vineyards – Simsbury, CT

RECEPTION

CT Oysters
 “Berry and Blossom” Mignonette
 Squash Blossoms Fritto
 Strawberry Romesco | Green Walnuts
 Chicken Liver Mousse
 Charred Raspberries | Pure Love Granola
 Smoked Stonington Bluefish
 Caperberry | Cream Cheese
 Fava Bean and English Pea Tartelette
 Chive Blossoms | Mystic Cheese Co. Melville

Berkshire Pork Meatball
 Anise Hyssop | Gochujang | Rice Cake

FOOSH PA

Fluke Crudo
 Pickled Green Strawberries | Chicharrón
 Basil Flower

FORAGER COCKTAIL #10 BERRY COCKTAIL

FIRST COURSE

Burrata
 Berries | Juniper Berry Cured Ham | Fennel Blossom

SECOND COURSE - SEA

Black Bass
 Wheat Berries | Mussels | Wild Garlic | Allium Blossoms

ENTRÉE COURSE - LAND

Coffee Braised Bison Short Rib
 Ancho-Blackberry Syrup | Mashed Parsnip

FOR THE TABLE

Chilled Cucumbers with Spring Onion Confit
 Hartford Baking Company Breads
 Whipped Lardo | Strawberry and Pickled
 Garlic Scape Relish
 Grilled Asparagus
 Anchovy and Caper Remoulade

SWEET

Summer Berry Trifle
 Lemon Yogurt | Sponge Cake
 Pure Love Granola



**BERRIES + BLOSSOMS MADE POSSIBLE BY THE
 FOLLOWING FARMS AND LOCAL ARTISANS:**

ROSEDALE FARMS & VINEYARDS, SIMSBURY, CT
 THE MYSTIC CHEESE CO., MYSTIC, CT
 HARTFORD BAKING COMPANY, WEST HARTFORD, CT
 PURE LOVE GRANOLA, SIMSBURY, CT
 NEW PARK BREWING, WEST HARTFORD
 SHEARWATER COFFEE ROASTERS, TRUMBULL, CT
 PELL FARMS, SOMERS, CT
 GOURMAVIAN FARMS, BOLTON, CT
 URBAN OAKS, NEW BRITAIN, CT
 ADHOC VESSEL, GUILFORD, CT
 LIUZZI BROS, HAMDEN, CT
 YOUNG FARMS, GRANBY, CT
 CREAMERY-BROOK BISON FARM, BROOKLYN, CT

MAX CHEF TO FARM EVENTS AT ROSEDALE FARMS
 AND VINEYARDS, SIMSBURY, CT

THURS., JULY 9, 6:30 - CATCH DINNER
 SUN., JULY 12, 4-8 - MOO + BREW FESTIVAL
 THURS., JULY 23, 6:30 - CORN DINNER
 SAT., JULY 25, 5-9P - LOBSTER FESTIVAL
 THURS., AUG. 6, 6:30 - SUMMER HARVEST DINNER
 THURS., AUG. 13, 6:30 - TOMATO, TOMATO DINNER
 SUN., AUG. 30, 4-8 - FARM FESTIVAL
 SUN., SEPT. 13, 4-8 - FARM FESTIVAL
 THURS., SEPT. 17, 5:30 - VEGAN DINNER
 SUN., OCT. 11, 2-6 - HOPTOBERFEST BY MAX

MAX CHEF TO FARM EVENTS AT THE FARMERS COW,
 GRAYWALL FARM, LEBANON, CT

FRI., JULY 17, 6:30 - BLUEGRASS, BBQ, BEER DINNER
 SAT., AUG. 15, 6:30 - TOMATO, TOMATO DINNER

MAX CHEF TO FARM EVENTS AT SUB EDGE FARM,
 FARMINGTON, CT

THURS., JULY 30, 6:30 -
 HEIRLOOM & HERITAGE DINNER
 THURS., SEPT. 3, 5:30 - THE CROP UP POP UP DINNER
 SUN., SEPT. 27 - 11 - BRUNCH ON THE FARM

MAX CHEF TO FARM EVENTS AT
 HICKORY HILL ORCHARD, CHESHIRE, CT

THURS., SEPT. 20 - 5:30 - DINNER IN THE ORCHARD