



Farm to Chef Dinner Menu - \$28 pre fixe
9/30 – 10/9/11

White Wine Poached Deer Crest Stone Fruit
Honey whipped ricotta, pancetta, arugula

Starlight Farms Organic Greens
Domestic burrata, port soaked cherries, mission figs

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Baggot Farms Butternut Squash Ravioli  
DiFiore pasta, olive oil poached chicken, parmesan brodo

Grilled Block Island Swordfish  
Nodine's apple wood bacon, garlic farms caramelized onion jus, spaghetti squash

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Deer Crest Cortland Apple Cheesecake
Streusel topping, caramel

