



Friday, September 27
Rosedale Farms & Vineyards, Simsbury, CT
The Vegan Table
Menu Prepared by Chefs
Jennifer Manley and Scott Miller

RECEPTION

LOCALLY INSPIRED VEGETABLE FOODSCAPES

DIPS | SPREADS

FALAFEL

PICKLED ONIONS | SOUR MEXICAN GHERKINS

GRILLED FLATBREAD

HOMEMADE VEGAN RICOTTA | ARUGULA |
 CONFIT TOMATO

LOCAL MELON SKEWERS

SRIRACHA | MINT | ALMOND ASH

"CRAB CAKE"

OLD BAY | REMOULADE

STUFFED GRAPE LEAVES

QUINOA | BROWN RICE | OVEN DRIED GRAPES

TOFU CEVICHE

AVOCADO PURÉE | CORN NUTS

AMUSE-BOUCHE

Roasted Organic Beets

Housemade Cashew Cheese | SMOKED CASHEWS

FIRST COURSE

French Green Lentils

Brodetto of Late Season Tomatoes |
 Savory Fennel Biscotti

SECOND COURSE

Black Kale "Caesar"

Tahini Vinaigrette | The Bridge Tofu "Croutons" |
 Sunflower Seeds

ENTRÉE COURSE

Tasting Plate

Fritto Misto | Eggplant Purée | Sage | Grilled Fresh
 Corn Polenta | Romesco "Lasagna" | Celeriac | Tofu
 Ricotta | Pesto

TABLE SHARES

Fried Green Tomatoes |
 Quick Pickled Vegetables

DESSERT COURSE

Raw Brownies

Black Mission Fig Sorbet