



**Thursday, August 29th**  
**Rosedale Farms & Vineyards, Simsbury, CT**  
**Tomato, To-Mah-To Dinner**  
*Menu Prepared by Chef Scott Miller*

**RECEPTION**

**LOCALLY INSPIRED VEGETABLE FOODSCAPES**  
 DIPS | SPREADS

**NOANK OYSTERS**

CHEROKEE TOMATO-BLACK PEPPER MIGNONETTE

**GRILLED FLATBREAD**

HOMEMADE RICOTTA | CONFIT TOMATO

**CATO CORNER FARMS VEAL  
 AND CHEESE MEATBALLS**

SUNGOLD TOMATO NAGE

**BLT**

HOUSE BACON | HYDRO BIBB | BEEFSTEAK TOMATOES

**STONINGTON SCALLOP & RED SHRIMP CEVICHE**

BRANDYWINE TOMATO | LEMON VERBENA

**AMUSE-BOUCHE**

**Heirloom Tomato Terrine**

Basil Sorbet

**FIRST COURSE**

**Smoked Tomato Bisque**

Lobster Melt | Juliette Tomato

**SECOND COURSE**

**Dayboat Swordfish**

Hartford Baking Co. Ciabatta Panzanella |  
 Genovese Basil

**ENTRÉE COURSE**

**San Marzano Braised Beef Short Ribs**

Marrow | Bacon Tomato Jam |  
 Creamy Fresh Corn Polenta

**TABLE SHARES**

**Fried Green Tomatoes | Charred Corn Relish |  
 Naked Tomatoes**

**BREADS**

**Tomato And Basil Focaccia**  
**Hartford Baking Company Breads**

**DESSERT COURSE**

**Tomato Tarte Tatin**  
 Melville Cheese