



“TOMATO, TOMATO”

August 23rd and 24th

Rosedale Farms & Vineyards – Simsbury, CT

Menu Prepared by Chef Scott Miller

AMUSE-BOUCHE

Brodetto of Heirloom Tomatoes

Cato Corners Farmstead Cheese Panini

FIRST COURSE

Tomato and Watermelon

Sankow's Aged Feta, Basil,
Olive Oil Powder, Spherical Olives

SECOND COURSE

Cioppino

Stonington Landed Seafood, Stewed Tomatoes

ENTRÉE COURSE

“Beefsteak”

Grass Fed Beef, Sauce Choron, Torpedo Onion

FAMILY STYLE SIDES

Fried Green Tomatoes, Charred Corn Relish
Rosedale's Ratatouille

BREADS

Hartford Baking Company

CHEESE COURSE

Cato Corners Cheese

Tomato Tarte Tatin

DESSERT COURSE

Tomato LN2 Gelato

Dark Chocolate Torte, Encapsulated Basil

SUMMER 2012

Rosedale Farm & Vineyard, Simsbury, CT

September 27 and 28 “Sustainable Seafood”

Starlight Gardens, Durham, CT

August 5 “Heirlooms & Organics”

The Farmer's Cow, Lebanon, CT

August 11 “Bluegrass, Beers & BBQ”

Nathan Hale Homestead, Coventry, CT

September 8 “Dinner at The Homestead”

Belltown Orchard, South Glastonbury, CT

September 13 and 14 “In the Orchard”