

2014 FARM-TO-CHEF WEEK

Course 1

(choice of one)

Stonington CT Sea Scallops

lime, salsa verde, micro cilantro, citrus aioli

Tre Colori Tomato Salad

micro basil vinaigrette, drunk monk cheese, caper tuile

Course 2

(choice of one)

Berkshire Pork Loin Roulade

native corn, black ledge blue cheese, roasted peppers, summer greens

Penne Aglio e Olio

*grilled summer squash, feta cheese, kalamata olives, oven dried tomatoes, black garlic,
evoo, fine herbs*

Local Seared Striped Bass

Sardinian cous cous, butternut squash, grilled local pears, walnuts, sage & chive pesto

Course 3

(choice of one)

Lyman Orchard's Apple Cobbler

brown sugar & oat crust, vanilla bean gelato

Buttermilk Pound Cake

brandied peaches, fresh mint, housemade whipped cream

A Special Thank You To Our Local Farms:

**Cato Corner Cheese Farm, Colchester, CT/ Starlight Gardens, Durham, CT/
Berruti Farm, Glastonbury, CT/ Lyman Orchards, Middlefield, CT**