

August 30, 2008

Amuse

tomatoes, mozzarella and basil plate

Starter

courgette and cheese ramekins with marigold petals

Main

pork riblets with onion blueberry sauce

Side

rosemary roasted potatoes
grilled corn with herb butter

After

mixed baby greens with vinaigrette

Dessert

wild summer berries with crème fraîche

Price: \$48 excluding tax and service. Includes sparkling and flat water, herbal iced teas, hot tea, coffee and farmstead breads. Organic and New York State wine and locally brewed beer available by the glass/bottle. You are free to bring your own wine or beer: corkage fee of \$10 per wine bottle applied. Cash, checks or credit cards accepted. Your dining experience is created with the best of the farm's harvest of organic and grass-fed meats, eggs, dairy and produce. Participating farms include Lucky Dog Farm and Sherman Hill Farmstead.

Courgette and Cheese Ramekins with Marigold Petals

Serves 4

12 ounces courgettes
4 oz hard goat cheese
2 tablespoons chopped parsley
petals from 6 marigold flowers

Wipe the courgettes and coarsely grate them. Dice the cheese finely. Melt the butter in a saucepan on a moderate heat. Fold in the courgettes and cook them stirring for two minutes. Mix in the parsley. Fold in the cheese and let it heat through without melting. Mix in the petals from four marigold flowers.

Take the pan from the heat immediately and put the courgettes into four ramekins. Scatter the remaining marigold petals over the top.

September 6, 2008

Amuse

stuffed red peppers with fennel and goat's cheese

Starter

ratatouille confit

Main

rib steaks with fresh horseradish

Side

sautéed green beans

roasted new potatoes

After

green salad with vinaigrette

Dessert

poached pears with sparkling fruit sabayon

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French Stuffed Red Peppers with Fennel and Goat's Cheese

Serves 3 -6 , 6 stuffed pepper halves

3 large red peppers, trimmed & halved

2 tablespoons olive oil

2 tablespoons balsamic vinegar

1 large red onion, peeled & cut into wedges

1 fennel bulb, trimmed & cut into wedges

3 garlic cloves, peeled & crushed salt and black pepper

3-4 sun-dried tomatoes packed in oil, drained & chopped finely

8 ounces goat's cheese

Pre-heat the oven to 240F. Cut the peppers in half, discard the core & seeds and also trim away the white membrane. Grease a ovenproof dish. Cut the onion & fennel bulb into 6 wedges each. (Keep the the delicate green fronds from the fennel bulb & put to one side.). Put the onion wedges, fennel wedges & crushed garlic into a mixing bowl & add the olive oil, balsamic vinegar, salt & black pepper - mix well. Divide the onion & fennel wedges between the 6 pepper halves, arranging them neatly within the peppers & season well. Pour the remaining oil & vinegar dressing over the top of them. Bake for 1 hour and 30 minutes or until the peppers are soft & just tinged brown. Remove the stuffed peppers from the oven & increase the oven temperature to 400F. Sprinkle the chopped sun-dried tomatoes over the top of the peppers. Slice the goats cheese & arrange over the top of the stuffed peppers; return them the oven for 5-10 minutes or until the cheese is melted & bubbling. Remove from the oven, leave to cool slightly and serve them warm or at room temperature with the cooked dressing drizzled over the top of them. Garnish with the green fronds kept from the fennel bulbs.