



July 31, 2010

Amuse

mushroom pâté

Starter

carrot parsnip soup

Main

beef rib roast with merlot pan sauce
roasted potatoes and garlic green beans

After

medley of micro greens with nasturtium and 3 herb
dressing

Dessert

berry summer pudding

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 include Heller's Farm in Bainbridge and Lucky Dog Farm in Hamden.

Creamy Carrot Parsnip Soup

8 cups chopped carrots
6 cups chopped peeled parsnips
4 cups chicken broth
3 cups water
2 teaspoons sugar
1 teaspoon salt
1 medium onion, chopped
4 garlic cloves, minced
1 teaspoon peeled grated horseradish
1 teaspoon minced fresh gingerroot
3 tablespoons butter
2 cups buttermilk
2 tablespoons sour cream
Fresh dill sprigs, optional

In a Dutch oven, combine the carrots, parsnips, broth, water, sugar and salt; bring to a boil. Reduce heat; cover and cook for 25-30 minutes or until vegetables are tender.

In a small skillet, sauté onion, garlic, horseradish and ginger in butter until tender. Add to the carrot mixture.

Transfer soup to a blender in batches; cover and process until smooth. Return to the pan. Stir in buttermilk; heat through (do not boil).

Garnish servings with sour cream and dill if desired.

Yield: 12 servings or 3 quarts



August 7, 2010

Amuse

peach with parmesan shave

Starter

chorizo stuffed peppers

Main

slow roasted pork with peach salsa

After

medley of wild greens with cilantro herb dressing

Dessert

goat milk flan with cajeta

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Piquillos Rellenos - Peppers with chorizo

8 servings

$\frac{2}{3}$ cup grated Fontina cheese

$\frac{2}{3}$ cup grated Gruyère cheese

$\frac{1}{4}$ cup chorizo, finely diced

$\frac{1}{4}$ cup golden raisins

16 marinated hot peppers

Extra-virgin olive oil

1. In a medium bowl, mix the cheeses with the chorizo and raisins and set aside.

2. Remove the peppers from the marinade and drain. Gently stuff each pepper about three-quarters full with the cheese-chorizo mixture.

3. Coat the bottom of a large skillet (preferably cast iron) with the olive oil. Heat the oil over medium-high heat and, working in batches, sear the peppers until they're blistered and the cheese has melted, about 2 minutes per side. Transfer the stuffed peppers to a platter and serve immediately.