

Connecticut Farm – To – Chef Week



Appetizers:

Scallop & Local Corn Chowder Soup (Forest City Farms)
garnished with sundried tomato relish
\$8

Blistered Hungarian Peppers (Lyman Orchards - Middlefield, CT)
toasted garlic slivers, smoked sea salt, evoo, fresh lemon zest,
preserved lemon aioli
\$12

Local Red & Green Leaf Lettuce (Lyman Orchards – Middlefield, CT)
charred local peach vinaigrette (Lyman Orchards), watermelon radishes,
julienne red onions, toasted pistachios, charred local peaches (Lyman's
Orchard), blue cheese, thyme croutons
\$14

Entrées:

Apple Cider Brined Boneless Pork Chop
port wine & local cabbage puree (Forest City Farms),
sautéed local patty pan squash (Forest City Farms),
gaufrette local sweet potato (Lyman Orchards)
\$28

Grilled Herb Marinated Flat Iron Steak
rosemary roasted local fingerling potatoes (Forest City Farms)
sautéed local Swiss chard (Lyman Orchards), garlic & herb compound
butter, local micro greens
\$34

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Connecticut Farm-to-Chef Week
Join Us: **September 3-10, 2022**



TASTE THE FLAVOR OF CONNECTICUT GROWN.
BROUGHT TO YOU BY FARMERS AND CHEFS
THROUGHOUT THE STATE!

