



Farm to Fork Dinner

August 5, 2010

6 PM refreshments and farm tours

7 PM dinner

Hors d'oeuvres:

Striped bass crudo on cucumber with orange mint, jalapeno, olive oil and sea salt

Thinly sliced Gibbet Hill Cattle Co. brisket with pickled beets and chive sour cream

Ricotta bruschetta with zucchini pesto and grilled tomatoes

Spicy grilled blue fish cakes with roasted poblano-lime mayonnaise

Chilled corn soup shooters with lobster and parsley oil

House made lemonade with lavender, peppermint, orange mint, and raspberries



Maplebrook Farm mozzarella with marinated summer squash, cherry tomatoes, sherry vinegar and basil oil

Westport Rivers "RJR" Brut, Westport, MA



Seared scallops with carrot puree, preserved lemon, mint, scallions and toasted cumin seed vinaigrette

Alma Rosa Chardonnay, Santa Barbara County, CA



Grilled Gibbet Hill Cattle Co. sirloin with grilled zucchini, corn crepe with braised beef and Westfield Farm goat cheese and marinated tomato vinaigrette

Conn Creek Cabernet Sauvignon, Napa Valley, CA



Peach and white chocolate tart with pistachios

Still River Winery "Apfel Eis" Apple Ice Wine, Harvard, MA

\$75 /\$105 with wine pairings

A portion of all proceeds will go to benefit Chef's Collaborative