



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

All information below was provided by the participants, who are solely responsible for the accuracy of such information. Please call individual participants with any specific questions regarding their hours, menus, pricing, etc.

FAIRFIELD COUNTY

Bloodroot Vegetarian Restaurant

85 Ferris Street
Bridgeport, CT 00605
203-576-9168
www.bloodroot.com

Hours of Operation during Week of September 26, 2010

6pm to 9pm on TUES, WED, THURS - 6pm to 10pm on FRI & SAT

Reservations

Reservations requested for parties of five or more.

Farm-to-Chef Harvest Celebration Menu

Bloodroot will offer a pre-fixe dinner for \$22.00

Appetizer/ A three cheese taster.* (goat) Beltane Farm of Lebanon, (cow) Cato Corner Farm of Colchester and (sheep) Beaver Brook Farm of Old Lyme

Soup / Portugese-Kale and Potato. Urban Oaks Organic Farm of New Britain, Riverbank Farm of Roxbury and Fort Hill Farms of Thompson

Dinner / Moussaka. Urban Oaks Organic Farm, Riverbank Farm and Fort Hill Farms

Dessert / Apple Pie. Rose's Berry Farm of South Glastonbury, Woodland Farm of South Glastonbury and High Hill Farm of Woodstock

Local Farms and CT Grown Ingredients Featured

Hooligan Cheese from Cato Corner, Cheese from Beltane and Cheese from Beaver Brook Farm

Kale and Potatoes from Urban Oaks Organic Farm, Riverbank Farm and/or Fort Hill Farm

Eggplant from Urban Oaks Organic Farm

Apples from Rose's Berry Farm, Woodland Farm and/or High Hill Farm

Menu Pricing

\$22.00

Connecticut Wines Offered

Optional Black Rock Cabernet Sauvignon

Special Events

Boxcar Cantina

44 Old Field Point Road
Greenwich, Ct. 06830
203.661.4774
www.Boxcarcantina.com



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Hours of Operation during Week of September 26, 2010

Lunch M-F 11:30 – 3:00, Dinner M-Th 5:30-9:30, F-Sat 5:30-10:30, Sun. 4:30-9:30

Reservations

Reservations are not necessary; they are taken for parties of six or more

Farm-to-Chef Harvest Celebration Menu

Every week at Boxcar is a Farm to Chef. Since we joined the Westport Farmer's Market in the summer of 2008, we have built a strong, year-round relationship with Connecticut farmers. All our menu items have local ingredients. We will decide the specials the week before.

Our beef is all CT Grown pasture-raised. Chorizo, goat cheeses, lobster, milk, and eggs are procured year round. In high growing season, tomatoes, corn, squashes, onions, chard, kale, tender salad lettuces, cucumbers, radishes substitute what we would have bought from a vegetable vendor. This past winter we had an abundance of sweet winter spinach up until April. Beets, carrots, turnips, and celeriac are root vegetables available in winter, which have become a part of our menu.

Even our "flavored" margarita follows the growing season. Rhubarb has been a big hit for three years (in season, of course). The current flavor is watermelon, featuring sweet, seeded watermelons from Riverbank farm of Roxbury, and Star Light Gardens of Durham.

Local Farms and CT Grown Ingredients Featured

Farms we buy from include Star Light Gardens in Durham, Riverbank Farm in Roxbury, Two Guys from Woodbridge in Hamden, Beltane Farm in Lebanon, Ladies of Levita Road in Lebanon, Walkingwood Farms, Greyledge Farm in Roxbury, Fort Hill Farm in New Milford, Rose's Berry Farm in South Glastonbury, Uncle Buck's Secret Gardens in New Canaan, and Westport Aquaculture.

Menu Pricing

Our Entrée prices are from \$14.00-\$22.00. We will definitely have our "Lobster Taco" special, featuring Westport Aquaculture lobsters, Fort Hill Farm's "Seneca Dancer" corn, tomatoes from Riverbank, Fort Hill Farm, and Star Light Gardens, and basil from my home 16X24 garden, as I, too, am trying to be a farmer!

Connecticut Wines Offered

Our CT wines will be from Land of Nod: red, "Corrot Noir" and white, "Bianca"

Special Events

Please visit Boxcar Cantina's Tamale stand at the Westport Farmers' Market. We will have a booth at the "Live Green Connecticut Festival," the weekend of Sept 18th. There is a food demonstration with Westport Aquaculture on Sept 23, at the Westport Farmers' Market. Look for a big Westport Farmers' Market fundraising event to be held at Boxcar this coming Sept. Our Tamale booth will also be serving up delicious hot tamales at the "Connecticut Farm and Trust Celebration" this fall.

Brownson Country Club

15 Soundview Avenue



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Shelton, CT 06484

1-203-929-0555

www.Brownsoncc.com

Hours of Operation during Week of September 26, 2010

Open 6 days a week Lunch Tuesday thru Sunday 11:30 - 3:00

Dinner Tues, Wed, Friday 5:30 - 9:00 Saturday once a month 6 - 9pm

Reservations

Reservations are REQUESTED

Farm-to-Chef Harvest Celebration Menu

Appetizers

- + Connecticut Blue Point Oysters \$10.50
warmed with torch, served with a lobster, shallot Pinot Gris butter and Eggplant Caviar
- + Whole Clam Chowder, corn, crispy pork belly, potatoes \$ 8.50
- + Four Mile River Farm Kielbasa, warm potato salad, tomato jam and mustard jus \$ 8.00
- + Cato Corner Farm "Bridgid's Abbey" Fried with Gribiche, lemon, baby artichokes and green beans \$ 8.50

Salads:

- + Tomatoes sliced with organic greens, micro herbs, farmers cheese, sea salt, basil oil, and dusted with dill pollen \$ 7.50
- + Grilled Romaine, Roasted Beets, Garlic, olive oil, and lemon, crumbled goat cheese \$ 8.50
- + Chopped salad of all Native Produce \$ 8.00
Green Goddess Dressing and Applewood smoked bacon

Entrees:

- + Crispy Skin Wild Striped Bass \$21.00
with Cauliflower Mash and Oregano butter
- + Picked Lobster, creamed corn polenta, lobster essence \$28.00
asparagus tips (or seasonal beans)
- + Breast of Chicken Roasted with Pancetta, capers, preserved lemons, potato and seasonal beans \$19.00
- + Hanger steak (grass fed), with fried stuffed potato slices and warm vegetable slaw \$18.50
- + Lamb Shank- Dumpling Casserole \$18.50

Desserts: \$6.50

- + Bucks Spumoni, Blueberry Compote, Butter Fried Pound Cake
- + Chloes Carrot Cake with White Chocolate
- + Chocolate Polenta Cake with Raspberry

Local Farms and CT Grown Ingredients Featured

Four Mile River Farm (Old Lyme), Robert Treat Farm (Milford)
Stone Gardens Farm (Shelton), Cato Corner Farm (Colchester),
Two Guys from Woodbridge (Hamden), Ned Island Oysters (Norwalk)
Paganos Seafood (Norwalk), Jones Farm (Shelton), Sankow's Beaverbrook Farm (Lyme)



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Kate and Mike Naturally Grown
I am expecting to use 90% CT Grown

Menu Pricing

See above

Connecticut Wines Offered

Sunset Meadow Vineyard- St Croix
Jones Winery - Pinot Gris
Black Currant Bouquet
Jonathan Edwards Winery- Chardonnay

Special Events

Catch A Healthy Habit Cafe

39 Unquowa Rd
Fairfield Ct 06824
203 292 8190
www.catchahealthyhabit.com

Hours of Operation during Week of September 26, 2010

mon-tue 8am-3pm Wed & Fri 8am-7pm Thur 8am-6:30pm Sat 9am-7pm Sun 11am-6pm

Reservations

Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu

1. Drink: Smoothie "Grateful Green" Kale, Pear, Date, Banana
2. Salad: "Boston Lettuce Salad" Boston Lettuce, Beets, Cashew "cheese"
candied pecans, honey mustard dressing
3. Soup: "Creme of Broccoli Soup" Broccoli Walnut Himalayan salt Italian spices, Cucumber Olive Oil
4. Dessert: Apple Pie Ice Creme: Cashew, Coconut Oil, Maple Syrup, Apple, Cinnamon

Local Farms and CT Grown Ingredients Featured

1. Kale (Riverbank) & Pear (High Hill Orchard)
 2. Beets (Fort Hill Farm) , Maple Syrup, Honey (Red Bee Honey)
 3. Broccoli (Fort Hill) , Cucumber (Riverbank)
 4. Apple (High Hill Orchard), Maple Syrup*
- * searching for a CT source for Maple Syrup

Menu Pricing

1. Large \$7 Small \$5.25
2. \$8.50
3. \$4.50
4. \$3.50



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* Regular Price \$21.75 w/ small smoothie, \$23.50 w/large smoothie
Special prices will be announced for a meal that includes all four!

Special Events

Chartwells Wilton High School

Chartwells Wilton Public School High School
395 Danbury Rd
Wilton, CT 06897
Phone: 203 834 4990

Hours of Operation during Week of September 26, 2010
Monday - Friday

Reservations

Reservations required - Wilton students only

Farm-to-Chef Harvest Celebration Menu

Day One: Cavatelli Sausage & Broccoli* with side salad mixed greens* and cherry tomatoes*

Day Two: Flatbreads – Options = Basil Pesto*, Chicken, Feta Tomato*, Fresh Mozzarella Tomato*

Day Three: Breakfast Omelets (regionally grown eggs) – build your own, tomatoes*, zucchini*, broccoli*, peppers*, fingerling potatoes*

Day Four: Chef Ron's Pasta Putenesca – whole wheat pasta, plum tomatoes*, basil*, berry medley cup*

Day Five: Western Pizza – eggs (regionally grown), red & green peppers* side order apple crisp*

Local Farms and CT Grown Ingredients Featured

Blue Hills Farm, Baggott Farm, Beckett Farm, Cecarelli Farm, Futtner Farm, Long Plain Farm (all sourced through Fresh Point)

Menu Pricing

\$3.00 - \$4.50

Connecticut Wines Offered

N/A

Special Events

Fairfield University Dining Services/Sodexo Campus Services

Barone Campus Center
1073 North Benson Road
Fairfield, CT 06824
203-254-4055

www.fairfielddiningservices.com



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Hours of Operation during Week of September 26, 2010

9/26/10 & 10/2/10 - 11:00am-7:30pm

9/27/10 through 9/10/1/10 7:30am-7:30pm

Reservations

Reservations required. If you are interested in joining during our Farm to Chef Lunch on Wednesday, September 29th, from 11:00am-2:00pm, Please contact us at 203-254-4055 opt. 2.

Farm-to-Chef Harvest Celebration Menu

9/26/10: Butternut Squash Soup, Pasta Primavera, Whole Green Beans, Tomato Bruschetta Flatbread

9/27/10: Home Fried Potatoes, Honey BBQ Chicken Sandwich, Egg & Cheese Sandwiches, Cucumber, Tomato & Onion Salad, Roasted Acorn Squash with Honey and Maple Sugar, Tomato Bruschetta Flatbread

9/28/10: Potato Leek Soup, Apple Cobbler, Roasted Root Vegetables, Caprese Biggie Sandwich

9/29/10: Listed Below under Special Events

9/30/10: Gyro, Squash & Carrot Medley, Roasted Vegetarian Lasagna, Potato Salad

10/1/10: Baby Carrots, Farfalle with Wild Mushroom Sauce, Tomato Bruschetta Flatbread, Creamed Corn, Mashed Potatoes, 3 Cabbage Slaw

10/2/10: Roasted Apple Coffee Cake, Pork Cutlet with Roasted Peach and Honey Glaze, Onion Jam, Swiss Chard, Roasted Root Vegetable

Local Farms and CT Grown Ingredients Featured

Butternut Squash- Baggott Farms, East Windsor, CT

Squash-Baggott Farms, South Windsor, CT

Green Beans-Fair Weather Acres Farms, Rocky Hill, CT

Tomatoes- Cecarelli, Northford, CT

Potatoes- Fuller Farms, Windsor, CT

Honey- Lamothe's Sugar House, Burlington, CT

Eggs- Southern New England Eggs Franklin, CT

Cucumbers-Cecarelli, Northford, CT

Acorn Squash-Defrancesco & Sons, Northford, CT

Maple Sugar-Lamothe's Sugar House, Burlington, CT

Apples-Lyman Orchards, Middlefield, CT- Blue Hills Orchard, Wallingford, CT

Pears- Lyman Orchards, Middlefield, CT

Turnips-Ferrari Farms, South Glastonbury, CT

Basil- Beckett Farm, Glastonbury, CT

Syrup-Lamothe's Sugar House, Burlington, CT

Zucchini-Cecarelli, Northford, CT

Eggplant- Cecarelli, Northford, CT

Spaghetti Squash-Cecarelli, Northford, CT

Yogurt-Beltane, Lebanon, CT

Savoy Cabbage- Windsor Farm Windsor, CT

Bi-Colored Corn-Baggott Farms, South Windsor, CT

Peaches- Blue Hills Orchard, Wallingford, CT

Swiss Chard-Cecarelli, Northford, CT

Suntan, Cherry & Banana Peppers-Defrancesco & Sons, Northford, CT



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Romaine, Red Leaf & Green Leaf- Cecarelli, Northford, CT

Other products from local companies:

All of Milk is From Guida's in New Britain, CT

Sour Cream-Guida, New Britain, CT

Hen Turkeys- CT Meat Company LLC Manchester, CT

Pasta- Carla's Pasta South Windsor, CT

Menu Pricing

Dining Hall door prices by meal are- breakfast \$6.00, lunch/brunch \$8.00, dinner \$10.50

Connecticut Wines Offered

We do not serve wine but will be serving Currant Juice from CT Currant in Preston every day.

Special Events

Wednesday, September 29, 2010 Special Lunch to Promote Farm to Chef Program

Station Specials:

Entree Line Lunch:

Hen Turkeys, Corn on the Cob and Zucchini with Heirloom Tomatoes

Grill:

Grilled Portabella Sandwich

Deli:

Roasted Vegetable Baguette

Exhibition Station:

Egg & Cheese Sandwiches, Belgian Waffles-Fresh Whipped Cream, Fruit Comptes and Local Maple Syrup

Rotisserie:

Vegetarian Kabobs and Fingerling Roasted Potatoes

Vegetarian:

Eggplant Parmesan and Spaghetti Squash

Dessert:

Peach Cobbler

Green Gourmet to Go

2984 Fairfield Avenue

Bridgeport, CT 06605

203-873-0057

www.greengourmettogo.com

Hours of Operation during Week of September 26, 2010

Tues 11-5:30, Wed 11-5:30, Thur 11-6:30, Fri 11-5:30, Sat 10-2.

Reservations

Reservations are not required or recommended.



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Farm-to-Chef Harvest Celebration Menu

Apple Curry Soup
Celeriac, Leek and Potato Soup
Roasted Beet Crostini
Butternut & Tempeh Stuffed Portobello Mushrooms w/Braised Sesame-Garlic Kale
Corn-Crusted Tofu Pot Pie
Multi-Grain Pumpkin Risotto
Acorn Squash Almond Cookies
Autumn Spiced Carrot Cake

Local Farms and CT Grown Ingredients Featured

Apples, beets, butternut squash, carrots, celeriac, broccoli, potatoes, kale, leeks, acorn squash (Sport Hill Farm, Easton, CT & Urban Oaks Organic Farm, New Britton, CT)
Goat cheese (Beltane Farms, Lebanon, CT)

Menu Pricing

GreenGourmetToGo food is for take out. Prices for savory items range from \$4 - \$8, baked good range from \$1.50 - \$3.50

Connecticut Wines Offered

n/a

Special Events

leFarm

256 Post Road East
Westport CT 06880
203.557.3701
www.lefarmwestport.com

Hours of Operation during Week of September 26, 2010

Lunch Wed-Fri 12-2:30; Dinner Tues - Sat 5:30-9:30pm

Reservations

Required for dinner, not for lunch

Farm-to-Chef Harvest Celebration Menu

All items on our menu include CT grown ingredients

Local Farms and CT Grown Ingredients Featured

Green Tomatoes, Autumn Squash, Beets, Lettuces, Peppers, Braising Greens, Shell Beans, Potatoes
Farms: Urban Oaks, Holbrook, The Hickories, Millstone, Stone Gardens, Maple Hill, Webb Mountain

Menu Pricing



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Connecticut Wines Offered

Special Events

Skinny Pines, LLC / Sport Hill Farm

220 Maple Road
Easton, CT 06612
203.727.8177
www.skinnypines.com

Hours of Operation during Week of September 26, 2010

Friday October 1

Reservations

Reservations required

Farm-to-Chef Harvest Celebration Menu

Seasonal green salad with seasonal produce and Beltane Goat cheese

Stuffed potenta with seasonal greens and Sankow Ricotta cheese

Pizza with seasonal items from SHF

Dessert: Apple pie with apples from Lakeview Orchard served with fresh whipped cream from a local farm....

Local Farms and CT Grown Ingredients Featured

We will use Beltane cheese (Lebanon), Eaglewood Farm (Barkhamsted) pepperoni, Sankow's Bever Brook Farm (Lyme) Ricotta, Sport Hill Farm (Easton) ingredients, Apples from Lakeview Orchard (Easton)

Menu Pricing

30 + Tax

Connecticut Wines Offered

NA

Special Events

Skinny Pines, LLC will be co-hosting a dinner at Sport Hill Farm in Easton CT. We will use fresh local ingredients from the farm for our pizza. Minimum of 30 people and a maximum on 50.

Something Fishy Catering LTD

14 Depot Place
Bethel, CT 06801
(203) 722 2444 or (914) 572 5648
<http://somethings.server313.com/>



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Hours of Operation during Week of September 26, 2010

Friday October 1st, 2010 starting at 6pm

We are a catering company so will be hosting a Friday price fixed menu showcasing CT farm products and our catering style. October 1st 2010 6pm, Location : TBD

Reservations

Reservations required

Farm-to-Chef Harvest Celebration Menu

Cream of Mushroom Soup

Smoked Shiitakes, Holbrook Farm Braised Leeks, Ground Hazelnuts

Baby Endive Spoon

Holbrook Farm Salad

Holbrook Farm Baby Kale, Green and Red Leaf Lettuce, Purslane

Toasted Marcona Almonds, Caramelized Fennel, Maple Poached Dates, Orange Blossom Vinaigrette

Pan- Seared Tilden Seafood Diver Scallops

Grapefruit Zest, Burnham Farm Sweet Corn and White Truffle Risotto, Harrissa

Crispy Holbrook Farms Collard Frizz

Cinnamon-Cumin Rubbed Duck Breast

French Green Lentils, Blistered Plums, Larson Farm Roasted Pumpkin, Caramelized Celery Root

Grilled Nectarine-Zinfandel Reduction

Grilled Greyledge Farm Grass- Fed Filet of Beef

Holbrook Farms Blue Potato Puree, Sautéed Broccoli Rabe, Holbrook Farm Chioggia Beet Chip, Horseradish Mousse

Cupcake Trio-Made with Arethusa Farm Fresh Milk

“Tropical Fever” Banana Cupcake with Black Sesame Buttercream

“Castara” Coconut-Carrot Cupcake with Tamarind Buttercream

“Yucatan” Chocolate Chipotle with Orange Buttercream

Local Farms and CT Grown Ingredients Featured

Holbrook Farms, Bethel CT providing Leeks, Baby Kale, Lettuce, Purslane, Collard Greens, Blue Potato, Chioggia Beets

Tilden Seafood, Litchfield CT providing Diver Scallops

Larson Farm, New Milford, CT providing Pumpkin

Greyledge Farm, Roxbury CT providing Beef Tenderloin

Burnham Farm, South Windsor CT providing Sweet Corn

Arethusa Farm providing Cream and Milk

DiGrazia Vineyards Brookfield CT- Wines

Menu Pricing

Price fixed menu \$75 Dollars per person

Connecticut Wines Offered

DiGrazia Vineyards Wine provided by Spirits N Such Owner Rocky Patel

Special Events

n/a



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Sugar & Olives

21 1/2 Lois Street
Norwalk CT 06880
203.454.3663

www.sugarandolives.com

Hours of Operation during Week of September 26, 2010

Tuesday through Saturday 8am to 3pm, Wednesday, Thursday, Friday, Saturday 6pm supper,

Reservations

Reservations required

Farm-to-Chef Harvest Celebration Menu

"lobster on the farm"

lobster and sweet potato soup, vegan!

warm lobster chop salad, apples and calvados, mâché, minted ratatouille

"veggies in heaven"

leek and vermouth soup

three piles of love:

quinoa, kale and parsley

amaranth and eggplant

heirloom grain medley and mushrooms

"honest pork belly"

eats, shoots, and leaves salad, pomegranate molasses vinaigrette

grass-fed, home-schooled, church-going pork, braised with pears and semi - sweet riesling wine

sweet turnip mash

"Caesar loves lime seared chicken"

lemon risotto and our favorite sauteed greens

Local Farms and CT Grown Ingredients Featured

Gazy Brothers Farm, Oxford, CT

Urban Oaks Farm, New Britain, CT

Two Guys From Woodbridge, Hamden, CT

Fort Hill Farm, New Milford, CT

Laurel Ridge Farm, Litchfield, CT

Menu Pricing

All suppers are \$30 including one glass of wine, and a cookie treat.

Connecticut Wines Offered

Haight Brown Vineyard, Honey Nut Apple white wine and Semi-Sweet Riesling

Sharpe Hill Vineyard, Pomfret, CT, Reserve Chardonnay

Special Events



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The Unquowa School

981 Stratfield Road
Fairfield CT 06825
302.336.3801
<http://unquowa.org/>

Hours of Operation during Week of September 26, 2010

M - F

Reservations

Reservations required

Farm-to-Chef Harvest Celebration Menu

Stuart Family Farm Hamburgers
Chilled Berry Soup, Unquowa Pickles, Local corn, Watermelon
Empanadas
Corn Chowder, Brown Rice, Black Beans, Broccoli, Brownie
Apples & Honey
Baby Heirloom Tomato Soup, Steel Cut Oat Bread

Local Farms and CT Grown Ingredients Featured

Ground Beef, Beef from Stuart Family Farm, Bridgewater, CT
Empanadas, Vegetables from Sport Hill Farm, Easton, CT
Honey & Apples, High Hill Orchard, Meriden CT & Red Bee Honey, Weston, CT
Baby Heirloom Tomato Soup, Assorted School Gardens in Fairfield County.

Menu Pricing

No Price

Connecticut Wines Offered

N/A

Special Events

Doing first demonstration at New Beginnings Family Academy with Chefs Move To Schools.

White Silo Farm & Winery

32 Route 37 East
Sherman, CT 06784
860 355 0271
www.whitesilowinery.com

Hours of Operation during Week of September 26, 2010

Sunday 9/26 from 11 to 6. Friday 10/1 from 5 to 8 PM, Saturday 10/2 from 11 to 6.



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Reservations

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Farm-to-Chef Harvest Celebration Menu

Honey Roasted Rhubarb Salad
Turkey Sandwich with White Silo Farm Black Currant Mustard
Blackberry Panna-Cotta
Chocolate Mousse with Raspberry Sauce

Local Farms and CT Grown Ingredients Featured

Raspberries, Blackberries, Rhubarb grown on our farm
Black Currant Mustard produced in our farm kitchen

Menu Pricing

\$6 per item

Connecticut Wines Offered

Our own wines – Rhubarb, Blackberry, Raspberry and Black Currant

Special Events

Pick your own Raspberries and winery tours

HARTFORD COUNTY

The Angry Olive Italian Bistro

1625 Silas Deane Highway
Rocky Hill, CT 06067
860.257.8402
www.theangryolive.com

Hours of Operation during Week of September 26, 2010

Mon.-Thurs., 11:30 am-3:00 pm/5:00 pm-10:00 pm; Fri. and Sat., 11:30 am-3:00 pm/5:00 pm-11:00;
Closed Sundays

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

Insalate / Salad: Warm Beet Salad with Goat Cheese, Local Greens
Pasta: Fresh, House Made Butternut Squash Ravioli with Hazelnuts
Secondo Entrée: Honey Glazed Park Chop with Apricot Butter, Parsnip Puree, Savory Bread Pudding
Dolce / Dessert: Apple Tarte Tatin, Vanilla Gelato



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Local Farms and CT Grown Ingredients Featured

Urban Oaks Farm, New Britain, CT . Will source local greens, beets, squash, apples, parsnips, pork.

Menu Pricing

Price for 4 course dinner is \$40.00 per person plus tax

Connecticut Wines Offered

One red and one white wine from Hopkins Vineyard and Stonington Vineyard.

Special Events

Appearing on Better Connecticut on Channel 3 in Hartford, Thurs., 9/16, to demo an item on this prix fixe menu and to promo FTC week.

Bricco Trattoria

Glastonbury

Hours of Operation during Week of September 26, 2010

Reservations

Farm-to-Chef Harvest Celebration Menu

Grilled Stonington, CT. Calamari, hot peppers, olives & capers

Little Acres Farm Heirloom tomatoes, Chianti wine vinaigrette

Rowland Farms Porchetta

“Italian Roast Pork”

Woodland Farms peaches & rosemary Chutney

Our Ricotta Pie

Local Italian plum compote

Local Farms and CT Grown Ingredients Featured

See above.

Menu Pricing

\$32 per person

Connecticut Wines Offered

Special Events

The Country Club of Farmington

Farmington

Ferme Farm-to-Table Restaurant at Avon Old Farms Hotel



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279 Avon Mountain Road
Avon, CT 06001
Phone: 860-269-0240 (restaurant)
<http://www.avonoldfarmshotel.com/dining.html>

Hours of Operation during Week of September 26, 2010

breakfast/luncheon/supper from 7am-10pm

Reservations

Reservations are highly recommended unless you want to wait.

Farm-to-Chef Harvest Celebration Menu

Standard farmhouse breakfast menu; special Farm-to Chef three-course luncheon and supper menus that change daily; plus a special Farm-to-Chef Sunday brunch

Local Farms and CT Grown Ingredients Featured

Cato Corner Farms, Lamothe's Sugar House; Rosedale Farm, Pickin' Patch, Flamig Farm, Tulmeadow Farm, Jones Apiary, Jude Hill Farm, Holcomb Farm, Ashlawn Farm, Stonington Scallops, Stonington Blackfish, Beltane Farm and more...

Menu Pricing

FTC farmhouse three course breakfast 9.00++ (7-10a)
FTC farmhouse three-course luncheon (12-2p) \$14.00++
FTC farmhouse 3 course supper (5-10p) 19.00++
Sunday September 26th FTC farmhouse brunch 28.00++ (10a-2p)

Connecticut Wines Offered

Sharpe Hill Vineyards

Special Events

Our monthly farmtable dinner-five course dinner served plain air on authentic farmtables (six to a table) with wine pairing. \$50.00. Date TBD

Firebox Restaurant

Hartford

Grant's Restaurant and Bar

977 Farmington Ave.
West Hartford, CT 06107
(860) 236-1930
www.billygrant.com

Hours of Operation during Week of September 26, 2010

Sunday 4pm-9pm, Monday-Thursday 5pm-10pm, Friday & Saturday 5pm-11pm



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

All information below was provided by the participants, who are solely responsible for the accuracy of such information. Please call individual participants with any specific questions regarding their hours, menus, pricing, etc.

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

Tasting of Littel Acres Farm's Heirloom Tomatoes
Zarella Farm's Sweet Corn Agnolotti
Roasted Rowland Farm's Berkshire Pork
Deercrest Farm's Suncrisp Apple Tart

Local Farms and CT Grown Ingredients Featured

Heirloom Tomatoes: Littel Acres Farm, Glastonbury
Sweet Corn: Zarrella Farm, Plainville
Berkshire Pork: Rowland Farm, Oxford
Suncrisp Apples: Deercrest Farm, Glastonbury

Menu Pricing

\$34 per person

Connecticut Wines Offered

Wines from Priam Vineyard

Special Events

N/A

The Half Door European Beer Bar and Irish Gastro Pub

270 Sisson Ave
Hartford, CT 06105
860-232-7827
www.thehalfdoor.com

Hours of Operation during Week of September 26, 2010

Monday- Thursday 11:30 - 1:00 AM

Friday 11:30 - 2:00 AM

Saturday 10:00 - 2:00 AM

Sunday 10:00 - 1:00 AM

Reservations

Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu

Soup: Rosedale Farms heirloom tomato and fresh basil bisque with Granby Garlic Farm garlic and parmesan crustini. \$4.99



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

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App: Erica Fearn's farm raised goat sausage and local eggplant fritters served with curried winter squash and herbed crème fresh. \$6.99

Entree: CT Grown Surf n Turf: Grilled Broad Brook Farms all-natural grass-fed rib eye steak and seared Stonington CT sea scallops with roasted potatoes, served with sautéed mushrooms and onions and scallop jus. \$18.99

Dessert: Dipped and deep fried (peanut oil) Tulmeadow Farms fresh coconut ice cream served with a local fruit compote. \$5.99

Local Farms and CT Grown Ingredients Featured

See above.

Menu Pricing

See above.

Connecticut Wines Offered

Rosedale's Wine

Special Events

First Annual Bourbon and Beer Dinner at Rosedale's Farm, featuring CT Grown Menu Items, September 23

J. Foster Ice Cream

4 Bailey Road

Avon, CT 06001

860-676-2663

<http://www.jfostericecream.com/>

Hours of Operation during Week of September 26, 2010

Sunday – Thursday 12pm to 9pm, Friday – Saturday 12pm to 10pm

Reservations

Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu

Honey Orchard Sundae – Honey Vanilla Ice Cream made from local Honey covered with a Caramel Apple Compote using local apples & topped with Fresh Whipped Cream.

Maple Bacon Ice Cream - Bacon from locally raised pork mixed with CT Sugarhouse maple Syrup

Tomato Basil Gelato – Sun ripened Tomatoes blended with a touch of Fresh Basil

Fall Harvest Apple Sorbet - Mixed variety of locally grown apples like Macoun, Sensa, Jonamac, and Akane

Carrot Cake Ice Cream Sandwich (Local Carrots go into our Own Fresh Baked Carrot Cake filled with Cream Cheese Icing Ice Cream)



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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Local Farms and CT Grown Ingredients Featured

Honey – Jones Apiaries – Farmington, CT
Maple Syrup – Sweet Wind Farm – East Hartland, CT
Tomato and Basil – Pickin Patch Farm – Avon, CT
Carrots – Wild Carrot Farm – Canton, CT
Mixed Apples – Bushy Hill Orchard – Granby, CT

Menu Pricing

Maple Bacon Ice Cream = Petite @ \$2.45, Small @ \$3.00, Medium @ \$4.10, and Large @ \$5.05
Tomato Basil Gelato and Fall Harvest Apple Sorbet = Petite @ \$3.00, Small @ \$4.00, Medium \$4.90, Large @ \$ 5.20

Petite = 1.5 Scoops
Small = 2/5 Scoops
Medium = 3.5 Scoops
Large = 4.5 Scoops

Honey Orchard Sundae – Small @\$5.00, Medium @ \$6.50, Large @ \$7.10

Connecticut Wines Offered

N/A

Special Events

We will be at the CT Building at the Big E from September 17 – Oct 3, 2010

J. Foster Ice Cream

894 Hopmeadow Street
Simsbury, CT 06070
860-651-1499
<http://www.jfostericecream.com/>

Hours of Operation during Week of September 26, 2010

Sunday – Thursday 12pm to 9pm, Friday – Saturday 12pm to 10pm

Reservations

Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu

Honey Orchard Sundae – Honey Vanilla Ice Cream made from local Honey covered with Caramel Apple Compote using local apples & topped with Fresh Whipped Cream.
Maple Bacon Ice Cream - Bacon from locally raised pork mixed with CT Sugarhouse maple Syrup
Tomato Basil Gelato – Sun ripened Tomatoes blended with a touch of Fresh Basil
Fall Harvest Apple Sorbet - Mixed variety of locally grown apples like Macoun, Sensa, Jonamac, and Akane



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

All information below was provided by the participants, who are solely responsible for the accuracy of such information. Please call individual participants with any specific questions regarding their hours, menus, pricing, etc.

Carrot Cake Ice Cream Sandwich (Local Carrots go into our Own Fresh Baked Carrot Cake filled with Cream Cheese Icing Ice Cream)

Local Farms and CT Grown Ingredients Featured

Honey – Jones Apiaries – Farmington, CT
Maple Syrup – Sweet Wind Farm – East Hartland, CT
Tomato and Basil – Pickin Patch Farm – Avon, CT
Carrots – Wild Carrot Farm – Canton, CT
Mixed Apples – Bushy Hill Orchard – Granby, CT

Menu Pricing

Maple Bacon Ice Cream = Petite @ \$2.45, Small @ \$3.00, Medium @ \$4.10, and Large @ \$5.05
Tomato Basil Gelato and Fall Harvest Apple Sorbet = Petite @ \$3.00, Small @ \$4.00, Medium \$4.90, Large @ \$ 5.20

Petite = 1.5 Scoops
Small = 2/5 Scoops
Medium = 3.5 Scoops
Large = 4.5 Scoops

Honey Orchard Sundae – Small @\$5.00, Medium @ \$6.50, Large @ \$7.10

Connecticut Wines Offered

N/A

Special Events

We will be at the CT Building at the Big E from September 17 – Oct 3, 2010

The Kitchen @ Billings Forge

559 Broad Street
Hartford, Ct 06106
(860)727-8752

www.thekitchencatering.org

Hours of Operation during Week of September 26, 2010

Monday- Friday 9 am- 7pm

Reservations

Reservations are recommended for catering.

Farm-to-Chef Harvest Celebration Menu

Salad of pea tendrils and local greens with hazelnut-crusted goat cheese
Pulled Pork Sandwiches with pickled onions
Barley Salad with local beans and greens
Spice-rubbed Autumn Squashes



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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Plum Cardamom Shortbread
Hosmer Mountain Sodas
Lavender Lemonade
Harney and Sons Teas
Bean and Leaf Coffee

Local Farms and CT Grown Ingredients Featured

Goat Cheese- Sweet Pea Cheeses
Pea tendrils and Salad greens- Starlight Gardens
Pork - Eaglewood Farms
Onions, Beans, Greens- Grow Hartford
Squashes- Beckett Farms
Plums- Chaplin Farms
Lavender Lemonade- Lavender from The Garden @ Billings Forge

Other products from local companies:

Hosmer Mountain Sodas
Harney and Sons Teas
Bean and Leaf Coffee

Menu Pricing

Salad of pea tendrils and local greens with hazelnut-crusted goat cheese - \$7
Pulled Pork Sandwiches with pickled onions - \$8
Barley Salad with local beans and greens - \$4 per pint
Spice-rubbed Autumn Squashes - \$4 per pint
Plum Cardamom Shortbread - \$1.85
Lavender Lemonade - \$1.75
Hosmer Mountain Sodas - \$1.50
Harney and Sons Teas - \$1.75
Bean and Leaf Coffee - \$1.75

Connecticut Wines Offered

N/A

Special Events

The Farmers Market @ Billings Forge, Thursdays from 11am - 2 pm

Lincoln Culinary Institute

Hartford

Max Amore Ristorante

140 Glastonbury Boulevard
Glastonbury, CT, 06033
860-659-2819



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

All information below was provided by the participants, who are solely responsible for the accuracy of such information. Please call individual participants with any specific questions regarding their hours, menus, pricing, etc.

maxamore.com

Hours of Operation during Week of September 26, 2010

11:30 to 10:00 p.m (Mon- Thurs) 11:30a.m to 11:00 p.m (Friday) 11:00 a.m to 11:00 p.m (Sat) 11:00 a.m to 9:00p.m (Sunday)

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

We are offering a three course menu with a choice of two appetizers as a first course a choice of three entrees and a choice of two desserts. The first course will be using local tomatoes from farms in Glastonbury as well as greens from Durham, CT. The entree choices will be scallops from Bomster Bros out of Stonington, CT, a meat choice from Eaglewood Farm in Barkhamsted, CT, and a pasta with the cheeses from Cato Corners Farm in Colchester, CT. Dessert will be a choice of berries or local cheeses.

Local Farms and CT Grown Ingredients Featured

Cheese- Cato Corners, Colchester

Tomatoes - Littel Acres Glastonbury, CT

Salad Greens- Starlight Garden, Durham, CT and Littel Acres Farm, Glastonbury CT

Sea Scallops- Bomster Bros, Stonington CT

Pork – Eaglewood Farm, Barkhamsted, CT (subject to change)

Plus many more

Menu Pricing

\$34.95 per person

Connecticut Wines Offered

Special Events

Max's Chef to farm Dinners are an ongoing series, please visit www.maxrestaurantgroup.com for more details

Max Burger

1245 Lasalle Road

West Hartford, CT

Phone:(860)232 3300

www.maxburgerct.com

Hours of Operation during Week of September 26, 2010

mon - fri 11:30-10:30, fri-sat 11:3- 11:30, sun 11:30-9:30

Reservations



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu

Rosedale farms vegetables for a salad, and appetizer. Broad Brook Beef, Cato Corner Farms, Diana's Bakery for our burger, Rosedale Farms for our vegetable Panini, The Creamery for our ice cream,

Local Farms and CT Grown Ingredients Featured

Broad Brook Beef- ground beef
Cato Corner Farms- cheese
Rosedale Farms - assorted vegetables

Other products from local companies:

The Creamery - locally made artisan ice cream
Diana's bakery - bread

Menu Pricing

\$25.00

Connecticut Wines Offered

We do not serve wine but will be serving local beer from some of our favorite local breweries, including thomas Hooker, old burnside, etc...

Information about any special events, such as farmer appearances, chef demonstrations, tours, etc., that you will be having in conjunction with FTC Week:

Special Events

Max Downtown

185 Asylum Street
Hartford, CT 06103
860 522 2530
maxdowntown.com

Hours of Operation during Week of September 26, 2010

m-f 11:30-10, sat 5-11, sun 4:30- 9:30

Reservations

Reservations required

Farm-to-Chef Harvest Celebration Menu

Rosedale Farms sugar pie pumpkin and caramelized onion soup, with gruyere and sage-7
Jesse D's steamed clams, housemade sausage, Urban Oaks Farm chiles, calabro ricotta gnocchi-10
Cider-brined Rowland Farms Berkshire pork loin, Starlight Gardens swiss shard, Mountaintop
Mushroom oyster mushrooms, Littel Acres Farm butternut squash, Maple Sugar Farms bourbon glaze-
26



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

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Belltown Hill Orchards apple split, candied walnuts, sourcream cinnamon *ice cream-7*

Local Farms and CT Grown Ingredients Featured

Rosedale Farms, Simsbury
Jesse D's - Milford
Rowland Farms-Oxford
Starlight Gardens- Durham
Mountaintop Mushroom-Waterbury
Littel Acres Farm-Glastonbury
Belltown Hill Orchards- South Glastonbury

Menu Pricing

\$39 for four courses

Connecticut Wines Offered

Rosedale Farms Chardonnay, Cabernet

Special Events

Max Fish

110 Glastonbury Blvd
Glastonbury, CT 06033
860-652-fish
www.maxfishct.com

Hours of Operation during Week of September 26, 2010

11:30am-10pm 9mon-thurs, 11:30-11pmfri/sat, 4pm-9pm sun

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

At Max Fish we support many local farmers and local sustainable seafood as well. For the Farm To Chef Harvest Celebration Week, Max Fish will be offering a four course tasting menu featuring local foodstuffs for \$40 and \$60 paired with local wine.

Local Farms and CT Grown Ingredients Featured

Wine-Rosedale vineyards and others
Cheese-Beltane Farms
Lobster-Connecticut hard-shell lobster
Oysters-Connecticut Noanks and others
Tomatoes and herbs- Urban Oaks Organic Farm
Apples, pears and other fruits-Littel Acres Farm
Sea scallops-Bomster Brothers, Stonington CT
Many others as well depending on availability



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

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Menu Pricing

\$40 / four course tasting menu

\$60 / including local wine pairings

Connecticut Wines Offered

Rosedale Farms and Vineyards and others

Special Events

Max-a-Mia Restaurant

70 East Main Street

Avon, CT 06001

(860) 677-6299

Maxamiaristorante.com

Hours of Operation during Week of September 26, 2010

Sunday: 11:30 am-9 pm

Monday- Thursday: 11:30 am -10 pm

Friday and Saturday: 11:30 am-11 pm

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

Nestled in the heart of the Farmington Valley, Max a Mia is surrounded by some of the state's finest farms, including Rosedale Farm, Holcomb Farm, Flamig Farm, Garlic Farm, Broad Brook Beef, as well as many others. We consider ourselves fortunate to be surrounded by such a bounty, and have worked to develop a relationship with our local farmers. We look forward to sharing the bounty of the valley with you.

Local Farms and CT Grown Ingredients Featured

Produce- Rosedale Farms of Simsbury, The Garlic Farm of Granby, Starlight Gardens of Durham

Cheese- Cato Corners of Colchester and Beltane Farm of Lebanon

Wine- Rosedale Farm

Scallops- Bomster Bros. of Stonington

Beef- Broad Brook Beef of Broad Brook, CT

Dairy- Farmer's Cow

Menu Pricing

\$35.00/ Four course prix fix

\$55.00/ Four course prix fix with wine pairings.

Connecticut Wines Offered

Rosedale Farms Vineyard



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

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Special Events

Max's Oyster Bar

964 Farmington Ave.
West Hartford, CT 06107
860-236-6299
www.maxsoysterbar.com

Hours of Operation during Week of September 26, 2010

11:30am – 10:00pm (Mon-Wed), 11:30am – 11:00pm (Thurs-Fri-Sat) 11:00 am – 9:00 pm (Sunday)

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

At Max's Oyster Bar, we champion our local farmer. We actively support and collaborate with our purveyors and in return they provide us with the finest locally raised produce, meats, dairy and seafood. We proudly salute them by including their names on the dishes they inspire. It is our goal to help our guest connect their individual buying decisions to the health of the oceans and the soil.

For Farm-to-Chef Harvest Celebration Week, Max's Oyster Bar is offering a four course prix fixe, \$40 for food, \$60 paired with local wine, we will be collaborating with Rosedale Farms and Vineyards of Simsbury on Wine, Starlight Gardens of Durham on Salad greens and heirloom tomatoes, Cato Corners of Colchester on artisan cheese, Bomster Brothers of Stonington on Scallops, Briarpatch Blue point Oysters of Milford, Broad Brook Beef, and many of our other partners including Four Fields Farm, Lyman Orchards, Littel Acres Farm, Urban Oaks, The Garlic Farm, Rowland Farm, Mountaintop Mushroom, The Farmer's Cow and more...

Local Farms and CT Grown Ingredients Featured

Wine- Rosedale Farms and Winery, Simsbury
Cheese – Cato Corners Farm, Colchester
Oysters – Briar Patch, Milford
Salad Greens – Starlight Gardens, Durham
Tomatoes-Starlight Gardens, Durham
Sea Scallops- Bomster Brothers, Stonington
Beef – Broad Brook Beef, Broad Brook
Plus much, much more....

Menu Pricing

\$40/ Four-course prix fixe
\$60 / including local wine pairings

Connecticut Wines Offered

Rosedale Farms and Vineyards, Simsbury



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

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Special Events

Chef Scott Miller will attend The Coventry Farmers Market on September 26, 2010.

Max's Chef to Farm Dinners are an ongoing series, please visit www.maxrestaurantgroup.com for details

Mulberry Street

Manchester

OPorto Restarurant

Hartford

Peppercorn's Grill

357 Main Street
Hartford, CT 06106
860-547-1714

www.peppercornsgrill.com

Hours of Operation during Week of September 26, 2010

9/26 4:00-9:00

9/27-9/30 5:00-10:00

10/1-10/2 5:00-12:00

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

~ Appetizer course ~ (choice of):

Local Heirloom Tomato Salad ~ Crisp pancetta, sweet onions, peas, and arugola with lemon, extra virgin olive oil, and shavings of parmigiano reggiano. (Tomato and arugola provided by Earthtone Farms CSA Windsor,CT and GeoRoots Solar Growth Farm Canton, CT)

Fiori di Zucca ~ Crispy beer battered zucchini blossoms stuffed with peppered mozzarella (Blossoms picked daily from Cialfi's own garden Plainville, CT)

Local Mussels and Little Neck Clams ~ "Oreganato" with roasted local pumpkin in a natural garlic and oregano scented broth with crisp foccaccia with saffron aioli (Seafood provided by Dolan Brothers Shellfish Company Branford, CT, and Pumpkin provided by Littel Acres Farm Market Glastonbury,CT)

~ Entrees ~ (choice of)

Roasted Pork Shoulder ~ Prepared "porchetta style with fresh herbs, garlic, local apple cider, and white wine served with polenta and sauteed "sinapi" greens from our own garden (Pork from Eagle Woods Farms Barkhamsted, CT and Cider from Rogers Orchards Southington, CT)

Housemade Pumpkin filled Ravioli ~ Tossed in a delicate brown butter sauce with parmigiano reggiano and drops of local wild flower honey (Pumpkin by Littel Acres Farms and Honey provided by local bee keeper Christopher Getz, E. Windsor, CT)



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

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Pan Seared Bricked Free Range Chicken Breast ~ Saffron fennel, Taggiasca olives, almonds, and tomato filets from our own garden served with heirloom blue potatoes and sauteed greens (Chicken from Grayledge Farm Roxbury,CT) and Blue potatoes from GeoRoots Solar Growth Farm Canton, CT)
Crab Crusted Stonington Shrimp ~ Arugola pesto over a pool of saffron reduction served with a "misticanza" of fresh field greens, microgreens, and fresh herbs (shrimp from Stonington Seafood Harvesting Company, Stonington, CT) and All greens from Earthtone Farms)

~ Dessert ~ (choice of)

Kim Rukas' from Earth Tones Apple Crisp ~ With our housmade gelato (Apples from Rogers Orchards)

Marinated Local Peaches and Seasonal Fruits ~ with Ice wine, lemon, and a hint of sugar served with a layer of melon granita and a second one of housemade basil gelato (fruit from Littel Acres Farm Market)

Local Farms and CT Grown Ingredients Featured

See above.

Menu Pricing

Pris Fixe menu \$34.95 per person excluding tax, gratuity, and alcohol

May not be combined with any promotions or discount offers

No substitutions please due to nature of celebration

Connecticut Wines Offered

Chamard Chardonnay and Chamard Cabernet Sauvignon

Special Events

One of our top chefs and CSA farmer Kim Rukas and Dino Cialfi, restaurateur, will demonstrate Italian cooking techniques using her local produce. Join us for a night of celebrating Farm to Chef and Italian heritage.

Plan B Burger Bar Glastonbury

120 Hebron Ave
Glastonbury, CT 06033
860-430-9737

www.planBburgerbar.com

Hours of Operation during Week of September 26, 2010

Sunday - Thursday 11:30-10:00 Kitchen, Bar till 1:00 AM

Friday- Saturday 11:30-11:00 Kitchen, Bar till 2:00 AM

Reservations

Reservations are not accepted.

Farm-to-Chef Harvest Celebration Menu

Soup: Lyman Orchards spicy pumpkin bisque with candied pecans and a bourbon crème fraise \$4.99



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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Salad: Rosedale Farms mixed greens, chevre, toasted pumpkin seeds Lyman Orchards pears lightly tossed with a sherry molasses vinaigrette. \$6.99

Burger: Gyro Burger: fresh ground lamb blended with our all natural and certified beef topped with Rosedale Farms inspired Tzatziki sauce, diced local tomatoes, organic red onion and feta cheese served in a warm pita pocket and with a side of crispy rosemary salt dusted fries \$11.99

Entree: Broad Brook Farms Cider braised beef short rib served atop horseradish scented mashed potatoes with pan seared fresh brussels sprouts drizzled with local honey and crunchy bacon lardons. \$18.99

Desserts: Apple Pie Ala mode: House made mini apple pie made with Lyman Orchard grown apples topped with fresh Tulmeadow Farms vanilla bean ice cream. \$5.99 Cheese Cake: Lyman Orchard pumpkin cheese cake parfait with a bourbon mousse and ginger snap crust \$ 5.99

Local Farms and CT Grown Ingredients Featured

See above.

Menu Pricing

See above.

Connecticut Wines Offered

Rosedale's Wines

Special Events

First Annual Bourbon and Beer Dinner at Rosedale's Farm, featuring CT Grown menu items, September 23, 2010

Plan B Burger Bar Simsbury

4 Railroad St
Simsbury, CT 06070
860-658-4477

www.planBburgerbar.com

Hours of Operation during Week of September 26, 2010

Sunday - Thursday 11:30-10:00 Kitchen, Bar till 1:00 AM

Friday- Saturday 11:30-11:00 Kitchen, Bar till 2:00 AM

Reservations

Reservations are not accepted.

Farm-to-Chef Harvest Celebration Menu

Soup: Lyman Orchards spicy pumpkin bisque with candied pecans and a bourbon crème fraise \$4.99



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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Salad: Rosedale Farms mixed greens, chevre, toasted pumpkin seeds Lyman Orchards pears lightly tossed with a sherry molasses vinaigrette. \$6.99

Burger: Gyro Burger: fresh ground lamb blended with our all natural and certified beef topped with Rosedale Farms inspired Tzatziki sauce, diced local tomatoes, organic red onion and feta cheese served in a warm pita pocket and with a side of crispy rosemary salt dusted fries \$11.99

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Desserts: Apple Pie Ala mode: House made mini apple pie made with Lyman Orchard grown apples topped with fresh Tulmeadow Farms vanilla bean ice cream. \$5.99 Cheese Cake: Lyman Orchard pumpkin cheese cake parfait with a bourbon mousse and ginger snap crust \$ 5.99

Local Farms and CT Grown Ingredients Featured

See above.

Menu Pricing

See above.

Connecticut Wines Offered

Rosedale's Wines

Special Events

First Annual Bourbon and Beer Dinner at Rosedale's Farm, featuring CT Grown menu items, September 23, 2010

Plan B Burger Bar West Hartford

138 Park Road
West Hartford CT, 06119
860-231-1199

www.planBburgerbar.com

Hours of Operation during Week of September 26, 2010

Sunday - Thursday 11:30-10:00 Kitchen, Bar till 1:00 AM
Friday- Saturday 11:30-11:00 Kitchen, Bar till 2:00 AM

Reservations

Reservations are not accepted.

Farm-to-Chef Harvest Celebration Menu

Soup: Lyman Orchards spicy pumpkin bisque with candied pecans and a bourbon crème fraise \$4.99



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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Salad: Rosedale Farms mixed greens, chevre, toasted pumpkin seeds Lyman Orchards pears lightly tossed with a sherry molasses vinaigrette. \$6.99

Burger: Gyro Burger: fresh ground lamb blended with our all natural and certified beef topped with Rosedale Farms inspired Tzatziki sauce, diced local tomatoes, organic red onion and feta cheese served in a warm pita pocket and with a side of crispy rosemary salt dusted fries \$11.99

Entree: Broad Brook Farms Cider braised beef short rib served atop horseradish scented mashed potatoes with pan seared fresh brussels sprouts drizzled with local honey and crunchy bacon lardons. \$18.99

Desserts: Apple Pie Ala mode: House made mini apple pie made with Lyman Orchard grown apples topped with fresh Tulmeadow Farms vanilla bean ice cream. \$5.99 Cheese Cake: Lyman Orchard pumpkin cheese cake parfait with a bourbon mousse and ginger snap crust \$ 5.99

Local Farms and CT Grown Ingredients Featured

See above.

Menu Pricing

See above.

Connecticut Wines Offered

Rosedale's Wines

Special Events

First Annual Bourbon and Beer Dinner at Rosedale's Farm, featuring CT Grown menu items, September 23, 2010

Pond House Café

1555 Asylum Ave
West Hartford, CT 06117
860-231-8823
www.pondhousecafe.com

Hours of Operation during Week of September 26, 2010

Tuesday – Friday 11am – 9pm

Saturday 10am-9pm including brunch from 10-2pm

Sunday 10am -2:30pm

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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Pond House Field Green Salad – 6.33 – young mixed greens with carrots, cucumber, assorted peppers, red onion, ripe tomato, toasted pecans and homemade orange balsamic vinaigrette. All produce provided by Pond House Gardens and Urban Oaks Organic Farm

Creamy Beet and Goat Cheese Risotto with Roasted Beets \$10.22. Beets provided by Urban Oaks Organic Farm, goat cheese from Beltane Farm.

Pond House Lamb – Sustainable Eating, prices will vary – Pasture- and grain-fed Connecticut-raised lamb, roasted patty pan squash, tri color “smashed” peanut potatoes, blackberry gastrique

Lamb provided by Sepe Farm and produce from Urban Oaks Organic Farm and Sardilli Produce

Fresh Peach Napoleon – 7.85 – Olive oil phyllo crisps, local honey, lemon-scented chevre provided by Urban Oaks and Sardilli Produce

Local Farms and CT Grown Ingredients Featured

Pond House Field Green Salad - All produce provided by Pond House Gardens and Urban Oaks Organic Farm

Creamy Beet and Goat Cheese Risotto with Roasted Beets - beets provided by Urban Oaks Organic Farm, goat cheese from Beltane Farm

Pond House Lamb - Lamb provided by Sepe Farm and produce from Urban Oaks Organic Farm and Sardilli Produce

Fresh Peach Napoleon - by Urban Oaks and Sardilli Produce

Menu Pricing

Pond House Field Green Salad – 6.33

Creamy Beet and Goat Cheese Risotto with Roasted Beets – 10.22

Pond House Lamb – Sustainable eating, prices will vary

Fresh Peach Napoleon – 7.85

Connecticut Wines Offered

Sharpe Hill Vineyard – Pomfret, CT: Red Seraph, Ballet of Angels

Jerram Winery – New Hartford, CT: S’il Vous Plait, White Frost

Hopkins Vineyard – New Preston, CT: Red Barn Red

Cassidy Hill Vineyard – Coventry, CT: Pinot Gris

We will also be serving local brews by the Thomas Hooker Brewing Company

Special Events

September 29th Pond House will be hosting a Lamb and Wine dinner featuring Peter Sepe of Sepe Farm. Please call the Pond House to make a reservation for this dining experience!

Restaurant Bricco

West Hartford

[Hours of Operation during Week of September 26, 2010](#)

[Reservations](#)

[Farm-to-Chef Harvest Celebration Menu](#)



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Gutt Family Farm Melted eggplant bruschetta, *Beltane Farms* Goat Cheese

E. Draghi Farm Stand Tomatoes & basil Salad

Stonington, CT. Scallops

Gutt Family Farm corn & local green beans

Ginger Gold Apple upside down cake

Local Farms and CT Grown Ingredients Featured

See above.

Menu Pricing

\$32 per person

Connecticut Wines Offered

Special Events

Tisane Euro Asian Café

537 Farmington Ave

Hartford CT, 06105

860-523-5417

www.mytisane.com

Hours of Operation during Week of September 26, 2010

Mon-Thurs 7:30 AM - 1:00 AM

Friday 7:30 AM - 2:00 AM

Saturday 8:00 AM - 2:00 AM

Sunday 8:00 AM - 1:00 AM

Reservations

Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu

Starter: Autumn Pumpkin Bisque with Seasonal Tuile and Five Spiced Creme Fraiche

Salad: Local Baby Greens with Toasted Almonds, Local Chevre, Sundried Cranberries and CT Maple Sherry Vinaigrette

Entree: Stonington CT Day boat citrus tea crusted sea scallops over local oyster mushroom - butternut squash risotto, with sauteed baby spinach and Rosedale Farms beurre blanc

Rosedale's Three Sister's White Wine

Dessert: CT Jonamac Apple Crisp with Cinnamon Goat Cheese Gelato, Apple Almond Praline and

Warm Miso Butter Scotch

Local Honey Hard Cider

Local Farms and CT Grown Ingredients Featured

Starter: Rosedale's Farms Pumpkins

Salad: Rosedale's Farms Greens, Griffin Farms Chevre, Sweet Wind Farm Maple Syrup



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Entree: Stonington CT Sea Scallops, Rosedale's Farm Butternut Squash, Baby Spinach, White Wine, Mountaintop Mushroom's Blue Oyster Mushrooms

Dessert: Bushy Hill Orchard Jonamac Apples, Griffin Farm Goat Cheese, Hogan's Hard Cider Honey Hard Cider

Menu Pricing

Pre Fixe: \$34 with alcohol, \$30 without

A La Carte:

Starter: \$5

Salad: \$6

Entree: \$16

Three Sister's Wine: \$3

Dessert: \$6

Hard Cider: \$3

Connecticut Wines Offered

Rosedale's Wine.

We will also be serving Hogan's Hard Cider

Special Events

First Annual Bourbon and Beer Dinner at Rosedale's Farm, Featuring CT Grown Menu Items, September 23

Trumbull Kitchen

Hartford

LITCHFIELD COUNTY

Miranda Vineyard

2 Ives Road

Goshen, Ct 06756

860-491-9906

www.mirandavineyard.com

Hours of Operation during Week of September 26, 2010

Thursday & Sunday 12-5, Friday & Saturday 12-7

Reservations

Reservations required. Seating is limited, so buy your tickets now. Call 860-491-9906 or come visit us to reserve your spot.

Farm-to-Chef Harvest Celebration Menu

Roasted Pig - Nodine's Smokehouse, Goshen, CT



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Roasted Potatoes - Windy Hill Farm, Goshen, CT
Medley Of Seasonal Squash - Meadow View Farm, Goshen, CT
Mesclun & Tomato Salad - Meadow View Farm, Goshen, CT
Baked Apple Dessert - March Farm, Bethlehem, CT
Glass Of Goshen Farmhouse Red - Miranda Vineyard, Goshen, CT

Local Farms and CT Grown Ingredients Featured
see above.

Menu Pricing
\$35 in advance; \$40 at the door (based on availability)

Connecticut Wines Offered
Goshen Farmhouse Red - Miranda Vineyard, Goshen, CT

Special Events

New Milford Hospital

21 Elm Street
New Milford, CT 06776
Phone: 860.355.2611
Newmilfordhospital.org

Hours of Operation during Week of September 26, 2010
11:00am through 2pm and 4pm through 6:30pm M-F Sat & Sun 11am-2pm and 4pm-6pm

Reservations
Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu
Offered to patients, staff, and guests:

Monday
Breakfast: Cheese Omelet
Chefs Table: Chicken (Ox Hollow Farm) Picatta , Grilled Garden Burger, Garlic Mashed, Mixed Vegetables
Soup: Roasted Fennel (Maywood Farm) and Apple (March Farm), Chicken Noodle
Salad: Traditional Salad Bar
Salads: Baby Spinach with Bacon, Garden Salad, Fresh fruit Salad

Tuesday
Breakfast: Buttermilk Pancakes



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Chefs Table: Buffalo Chicken Wrap, Pasta Bolognese Roasted Eight Ball Squash (Sullivan Farm), Garlic Bread., Potato salad

Soup: Portuguese Kale (Millstone Farm), Cream of Mushroom

Salad: Traditional Salad Bar

Salads: Greek, Garden Salad, Fresh fruit Salad

Wednesday

Breakfast: Breakfast Burrito

Chefs Table: Miso Glazed Salmon, Crispy Coconut Five Spice Chicken-Tahini Ginger Sauce, Rice Pilaf, Whole Roasted carrots (Maywood farm)

Soup: Mulligatawny, Carrot Ginger

Salad: Traditional Salad Bar

Salads: Chicken Caesar, Garden Salad, Fresh fruit Salad

Thursday:

Breakfast: French toast w/ Warm Berry Compote

Chefs Table: Asian Chicken salad (Mandarin Oranges, Scallion, Cucumber, Toasted Almonds, Napa cabbage Tossed to order with a Sesame Ginger Dressing) Open faced Portobello (Roasted red Pepper, Fresh Mozz, pesto and balsamic Glaze) Orzo Pasta salad, vegetable Antipasto

Soup: Roasted Parsnip (Marble Valley Farm), Chicken & Rice

Salad: Mixed Green salad

Salads: Grilled Asparagus, Garden Salad, Fresh fruit Salad

Friday

Breakfast: Sausage, Bacon Breakfast Sandwich

Chefs Table Roast Cumin Dusted Pork loin (naturally raised hormone & antibiotic free) Ox Hollow Farm with a mango Chutney, Spinach & Roasted Garlic Ravioli tossed with Arugula, chopped fresh tomato and yellow squash in a White Wine Herb Garlic sauce, Baked Cauliflower Parmesan bread crumb

Soup: Shrimp Bisque, Shitake Mushroom

Salad: Traditional Salad Bar

Salads: Grilled Chicken, Garden Salad, Fresh fruit Salad

Saturday

Chefs Table: Chefs Choice

Soup : Chefs Choice

Salad: Traditional Salad Bar

Sunday

Chefs Table: Chefs Choice

Soup: Chefs Choice

Salad: Traditional Salad Bar

Menu Subject To Change

Local Farms and CT Grown Ingredients Featured
see above



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Menu Pricing

Connecticut Wines Offered

N/A

Special Events

The Pantry

Washington Depot

The White Hart Inn

15 Undermountain Rd
Salisbury, CT 06068
(860) 435-0030
whitehartinn.com

Hours of Operation during Week of September 26, 2010

Sunday- Thursday 7:00 a.m.-9:30 p.m. and Friday & Saturday 7:00 a.m.- 10:00 p.m.

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

Roasted Balsamic Sage Acorn Squash Bisque 8.

Twin Lakes Farm Rioja Braised Short Ribs 25.

Rioja & Wild Currant Braising Liquid

Crisp Red Snapper 27.

Grilled Twin Lakes Farm Tomatoes, Twin Lakes Farm Baby Beets, Heirloom Tomato Broth

Twin Lakes Farm Summer Vegetable Spring Roll 13.

Mango Carrot Gastrique

Twin Lakes Farm Black Angus Burger on a Grilled Pretzel Roll 13.

Knockwurst Bratwurst Sampler 13.

Twin Lakes Farm Sauerkraut

Twin Lakes Farm Dry Aged Black Angus Fillet

Bourbon Sweetbread Demi

5 oz - 23 10 oz - 33.

Twin Lakes Farm Dry Aged Black Angus Grilled Ribeye

Toasted Almond Sage Demi

12 oz. ~ 32.

Twin Lakes Farm Dry Aged Black Angus Strip Steak

Mignonette Peppercorn Maytag Blue Cheese Reduction

8 oz - 27. 20 oz – 40.

Twin Lakes Farm Wild Berry Cobbler 9.



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Nutmeg shortbread, French Vanilla Ice Cream

Local Farms and CT Grown Ingredients Featured

Twin Lakes Farm Grass Fed Beef, Twin Lakes Farm Root Vegetables, Twin Lakes Farm Fall Raspberries. Twin Lakes Farm is Located in Salisbury, CT

Menu Pricing

Prices Listed on the above items.

Connecticut Wines Offered

Land of Nod Chocolate Raspberry Dessert Wine, Haight Brown Chardonnay and Nouveau Foch

Special Events

MIDDLESEX COUNTY

Alforno Trattoria and Brick Oven Pizza

1654 Boston Post Road
Old Saybrook, CT
860-399-4166
alforno.net

Hours of Operation during Week of September 26, 2010

Sunday-Thursday, 5 p.m. to 9 p.m.; Friday-Saturday, 5 p.m. to 10 p.m.

Reservations

We accept reservations for parties of six or more.

Farm-to-Chef Harvest Celebration Menu

The food of Tuscany is prepared simply to allow the natural flavors of the freshest ingredients to shine. We will use that technique to prepare Tuscan-inspired dishes using Connecticut-grown ingredients.

Among the a la carte dishes will be:

Butternut Squash and Golden Delicious Apple Bisque, served with housemade croutons and a drizzle of olive oil

Cornmeal-dusted Fried Heirloom Tomatoes

Pan-seared scallops served over risotto with a balsamic demi-glace reduction

Grilled flat-iron steak with truffled potato chips

Housemade ravioli with a butternut squash filling and served with butter-sage sauce

Peach Shortcake

Local Farms and CT Grown Ingredients Featured

Scallops from Bobby Guzzo of Talk Seafood, Stonington

Steak from Four Mile River Farm, Old Lyme



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Vegetables and herbs from Scott's Orchard, East Lyme and Old Saybrook, and Joan and Mike Burns, organic farmers in Deep River

Menu Pricing

Butternut Squash and Golden Delicious Apple Bisque, served with housemade croutons and a drizzle of olive oil, \$7.95 (bowl)

Cornmeal-dusted Fried Heirloom Tomatoes, \$9.95

Pan-seared scallops served over risotto with a balsamic demi-glace reduction, \$22.95

Grilled flat-iron steak with truffled potato chips, \$22.95

Housemade ravioli with a butternut squash filling and served with butter-sage sauce, \$17.95

Peach Shortcake, \$8

Connecticut Wines Offered

Wines from Chamard Vineyards

Special Events

Not planned to date

The Dining Room at The Copper Beech and Brasserie Pip

Ivoryton

Perk on Main

Durham

River Tavern

3 Main Street Chester CT 06412

860.526.9417

RiverTavernRestaurant.com

Hours of Operation during Week of September 26, 2010

Monday-Friday 12:00 p.m. - 3:00 Lunch

Monday-Friday 4:30 p.m. - 10:00 p.m. Dinner

Saturday 12:00 p.m. - 11:00 p.m. Sunday 11:30 a.m. - 9:30 p.m.

Reservations

Recommended 860.526.9417

Farm-to-Chef Harvest Celebration Menu

We have a special celebratory prix fixe menu planned that includes:

Appetizer: Roasted tomato & eggplant tapanade

Salad: White Gate Greens with Scott's Orchard peaches, tomato and Beltane Farm goat cheese

Main Dish: Seared Dayboat Scallops from Stonington

Dessert: Barberry Hill Farm Orchard fruit compote & Whipped Ricotta



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Local Farms and CT Grown Ingredients Featured

See above

Menu Pricing

Connecticut Wines Offered

Jones Family Vineyard and Jonathan Edwards Wines

Special Events

Terra Mar Grille at Saybrook Point Inn and Spa

2 Bridge Street
Old Saybrook, CT 06475
860-395-2000
www.saybrook.com

Hours of Operation during Week of September 26, 2010

Monday-Sunday 5:30 pm to 9:30 and 10:00 on weekends

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

AMUSE BOUCHE

Cato Corner Womanchego Cheese and CT Honeycomb from Stonewall Apiary
(paired with House-made Pear and Ginger Cider)

SALAD

Starlight Gardens Farm Mesclun Greens Salad

With Cato Corner Blue Ledge Cheese, Lymans Apples, Roasted Almonds and Poppy seed and Honey Vinaigrette

Stonington CT Scallops

White Gate Farm Pickled Beets "Parpadelle", Butternut Squash-Cardamon Sauce and Spiced Apples Tempura

(paired with Stonington Vineyards Chardonnay)

DESSERT

Lyman's Orchard's Apples Crisp on a Florentine Bowl and topped Calvados Brandy Butterscotch Sauce and Home-made Mascarpone-Honey Ice Cream

Local Farms and CT Grown Ingredients Featured

See above.



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Menu Pricing

\$29.95 including a glass of CT Wine

Connecticut Wines Offered

Stonington Vineyards

Special Events

n/a

Tschudin Chocolates & Confections

100 Riverview Center (Corner, Main & Court Streets)

Middletown, CT 06457

(860) 759-2222

tschocolates.com. Facebook.com

Hours of Operation during Week of September 26, 2010

11am to 9pm M-Th, 11am-10pm F-Sa, 11am-8pm Sunday

Reservations

Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu

Royale de Chocolat with Confit Tomatoes – The dessert that made us famous. Draghi Farms grape tomatoes blanched, then slow roasted in a buttery mix of both savory and confectionary herbs and spices, served warm with a contrasting rich, cool and velvety Royale de Chocolat.

Choco Loco – A special edition of five delicate chocolates, each infused with a different herb or habanero pepper from the Urban Oaks Organic Farm.

Apples 3x3 – Belltown Orchard apples presented in your choice of one of three alternative formats: (a) inverted apple tartin, almond cream, chocolate puff pastry; (b) Provence-style apple tart, toasted almond soufflé topping; (c) traditional apple strudel with walnuts and raisins rolled in house-made, hand-stretched phyllo.

Peachy Reds – Composed plate: Jones Winery Reds as meringue and reduction; Belltown Orchards peaches, as tartar and sorbet, sable breton garnish.

Watermelon, Man! - Watermelon from Botticello Farms, Cold Spring Brook Farm and Urban Oaks Organic Farm in a variety of colors, textures, densities and forms, garnished with almond cremeaux and Urban Oaks Organic Farm mint cream.

White Chocolate Raspberry Tart – Subject to variations in weather, late season Draghi Farm raspberries drenched in a cascade of Belcolade white chocolate, in a light, delicate and classic butter pastry shell.



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Local Farms and CT Grown Ingredients Featured

Draghi Farms, Glastonbury: grape tomatoes, late season raspberries
Urban Oaks Organic Farm, New Britain: mint, seasonal herbs, habanero peppers, watermelon
Belltown Orchard, South Glastonbury: apples and peaches
Jones Winery, Shelton: red wines
Botticello Farms, Manchester: watermelon
Cold Spring Brook Farm, Berlin: watermelon

Menu Pricing

All desserts are priced at \$8, except that the desserts "Royale de Chocolate with Confit Tomatoes" and "Choco Loco" are also available in shotglass-sized tasting portions for \$2.25.

Connecticut Wines Offered

N/A, but we feature Jones Winery reds in the dessert, "Peachy Reds," and customers are always welcome to BYOB (and stemware!).

Special Events

Tours and tastings can be priced, arranged and customized in line with your particular interests. Please call for a reservation

Wesleyan University / Bon Appetit

45 Wyllys Ave.
Middletown, CT 06457
860-685-3281

Hours of Operation during Week of September 26, 2010

Breakfast:8-10:30 Lunch:11:00-3:00 Dinner:5:00-8:00

Reservations

Reservations required for groups of 20 or more; recommended for large groups only.

Farm-to-Chef Harvest Celebration Menu

Wesleyan University Board Plan Servery: We are going to feature a wide variety of native products from Farms such as Four Mile River Farm, Urban Oaks, Beltane Farm, Cato Corners Farm, Baggott Farms, as well as local bakeries and artisans. Each station featuring local product will be clearly identified with the name of the product and a brief description of the farm or vendor it came from.

Local Farms and CT Grown Ingredients Featured

See above

Menu Pricing

Breakfast is \$5.50, Lunch is \$7.99, and Dinner is \$9.25.

Connecticut Wines Offered

We will be featuring a few sauces made with wines from The Jones Family Farms.



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Special Events

That week we will be having a farmers market on Wednesday and the Bon Appetit "Eat Local Challenge" Corporate Event on Thursday.

NEW HAVEN COUNTY

3B Ranch d/b/a Northford Naturally Grown

Northford

Beach Street Sandwiches

During FTC week we will be in downtown New Haven
(check <http://twitter.com/BeachStSandwich> for exact location)
203-644-5853
<http://www.beachstreetsandwiches.com/>

Hours of Operation during Week of September 26, 2010
either Tues-Sat or Wed-Sun. likely 9am-3pm

Reservations

Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu

SANDWICHES:

1. Breakfast All Day (*scrambled Farmer's Cow eggs, caramelized onion, and asiago cheese*) ---- \$6
2. Steak and Eggs (*Breakfast All Day plus brisket*) ---- \$8
3. Newgate Farms Butternut Squash Soup---- \$5
4. Smoked Ham & Cheese Sandwich (*pulled Four Mile River Farm pork smoked over Tabasco barrel wood chips, provolone, and apples from a local orchard, pickled.*) ---- \$8

Local Farms and CT Grown Ingredients Featured

Four Mile River Farm, Old Lyme - meats
The Farmer's Cow, Lebanon - eggs
Newgate Farm, East Granby - vegetables

Menu Pricing

see above

Connecticut Wines Offered

N/A

Special Events



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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nothing scheduled yet

Bespoke

266 College Street
New Haven, CT
203.562.4644
bespokewhitehaven.com

Hours of Operation during Week of September 26, 2010

Lunch – Friday and Saturday 12 pm to 3:30, Dinner – M-Thur: 5:30 – 9:30, Fri, Sat: 5:30 – 11 PM

Reservations

Reservations strongly recommended with mention of FTC week when making reservation.

Farm-to-Chef Harvest Celebration Menu

Apps: Savory beignets – lobster and clams, harissa mayo, sumac dust (12)
GeoRoots Organic Greens – candied pecans, rosemary vinaigrette (10)
Entrees: Local steamed clams – lobster ginger broth, fried potatoes, cured lemon (24)
Coffee cured hanger steak – organic chard, carrot puree, cocoa nibs (27)
Dessert: Fried apple pie – cheddar ice cream, cinnamon caramel (8)
Orange kissed ricotta – kataifi, toasted pistachio, Andrew's honey (8)
Cheese: a selection of three or five cheeses from Cato Corner Farms with seasonal garnishes and Judies bread. (15) or (18)

Local Farms and CT Grown Ingredients Featured

Lobster and clams from Connecticut
Georoots greens from GeoRoots Solar Growth Farm, North Canton
Clams and lobster again from Branford, potatoes from the farmer's market
Organic Swiss chard from GeoRoots Solar Growth Farm, North Canton
Apples from Connecticut (don't know from which farm yet), Farmer's Cow cream for ice cream
Andrew's wild flower honey
Cato Corner cheese, pepper jam from peppers at the farmer's market, and Judies bread from New Haven

Menu Pricing

See above

Connecticut Wines Offered

Connecticut wine turned into delicious sangria (both red and white!)

Special Events

None so far

Chefs a l'Orange Caterers / Treat Farm



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Harvest Dinner at Treat Farm
361 Old Tavern Road
Orange, CT 06477
(203) 799-2453
www.treatfarm.com

Hours of Operation during Week of September 26, 2010

One night only: Saturday, October 2, 2010 at 5:00 pm

Reservations

Reservations required

Farm-to-Chef Harvest Celebration Menu

Chowder Bar

CT Grown Corn Chowder with VT Smoked Bacon
CT Style Clam Chowder

Harvest Table of CT Grown fruits, veggies with garden dip, corn salsa and homemade chips,
CT Grown goat cheeses and VT cheddar and local breads

CT Shore Seafood treats

Warm, Buttery Fingerling Lobster Rolls
Clams Casino
Smoked Bluefish
Raw Bar of CT Grown Cherry Stones and Oysters on the Half Shell

BBQ

Bomba Dairy Beef Brisket and Fresh Ham- Hickory Smoked and BBQ'd
Sliced Garden Potatoes with Chive Butter
Treat Farm-style Ratatouille-Eggplant, Carrots, Zucchini, Onions, Tomatoes and Cheddar
Treat's Corn on the Cob weather permitting Colonial Corn Custard
Berry Green and Ripe Melon Salad, Treat's Lettuce, crumbled Beltane Farm Goat cheese, local black and red raspberries, pumpkin seeds, berry vinaigrette
Corn Bread, Chavez Rolls

Dessert and Coffee

Make your own Peach Shortcake with Real Whipped Cream and local peaches from Treat Farm Stand

Chamard Vineyard and other wines, Cider

Local Farms and CT Grown Ingredients Featured

Seafood and shellfish from Restaurant Depot, CT Grown to the extent possible
Goat cheese from Beltane Farm in Lebanon
Pork, beef, and all dairy products from Bomba Dairy Farm in Seymour
All vegetables from Treat Farm in Orange
Fruit from Blue Hills Orchard in Wallingford



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Menu Pricing

\$80/per person

Connecticut Wines Offered

Chamard Vineyard

Special Events

Chestnut Fine Foods

1012 State Street

New Haven, CT 06511

203-782-6767

ChestnutFineFoods@Yahoo.com

Hours of Operation during Week of September 26, 2010

Mon.-Fri. - 9:00 am- 7:00pm Sat. 9:00 am-5:00pm Sun 9:00am-4:00 pm

Reservations

No reservations required

Farm-to-Chef Harvest Celebration Menu

- *Balsamic Roasted Beets with Fennel and Black Ledge Blue Cheese \$9.99 lb.
- *Sauteed Tuscan Kale with Raisins, Pine Nuts and Chourizo Sausage \$9.99 lb.
- *Beef and Roasted Red Pepper Quesadilla with Fresh Goat Cheese and Herb Salsa \$8.99 ea.
- *Stuffed Savoy Cabbage with Roasted Vegetables and Bridget's Abbey Cheese \$9.99 lb.
- *Radiatore Pasta with Goat's Milk Feta, Roasted Plum Tomatoes, Olives and Herbs \$9.99 lb.
- *Chef's Potato Gratin with Wild Mushrooms, Fresh Goat Cheese and Herbs \$9.99 lb.
- *Roasted Harvest Vegetable Soup with Chestnut's Country Herb Biscuits \$4.25 cup \$6.25 bowl
- *Braised Beef Brasato with Carmelized Onions and Tomato and Red Wine \$12.99 lb.
- *Slow Roasted Eggplant Caponata \$8.99 lb.
- *Glazed Pear Tart with Bishop's Orchards' Pearadise Wine \$4.95 serving
- *Apple Tart Tatin with Raspberry Coulis \$4.95 serving

Local Farms and CT Grown Ingredients Featured

- *All produce will be from Gresczyk Farms in New Hartford, CT
- *All beef and pork products will be from Eaglewood Farms in Barkhamsted, CT
- *All cow's milk cheeses will be from Cato Corner Farms in Colchester, CT
- *All goat's milk cheeses will be from Beltane Farms in Lebanon, CT
- *All fruits will be from Bishop's Orchard in Guilford, CT
- *All dairy products will be from The Farmer's Cow in Lebanon, CT
- *All wines used for cooking will be from Gouevia Vineyards in Wallingford, CT

Products from other local companies:

- *All pastas will be from Durante Pasta in West Haven, CT



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

All information below was provided by the participants, who are solely responsible for the accuracy of such information. Please call individual participants with any specific questions regarding their hours, menus, pricing, etc.

Connecticut Wines Offered

We do not sell wine or any other alcoholic beverages at this time.

*All wines used for cooking will be from Gouevia Vineyards in Wallingford, CT

Special Events

Since our produce is sourced from the Upper State Farm Market right next door to our cafe, Bruce Gresczyk will be available to meet with anyone to answer any questions about his farm and farming in general

Christopher Martins Restaurant

860 State Street

New Haven CT 06511

203-776-8835

www.christophermartins.com

Hours of Operation during Week of September 26, 2010

7 days 11:30 till 10 PM

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

Organic Arugula and Heirloom Tomato Salad with a Balsamic Vinaigrette, French Onion Soup with Vivace Bambino Cheese,

Cinnamon, Maple Cured BLT with Organic Tomato & Bib Lettuce, Grilled Berkshire Pork Chops stuffed with Prosciutto and Fresh Mozzarella, Apple Crepes flamed with CT Apple Brandy and Fresh Cream.

Local Farms and CT Grown Ingredients Featured

Arugula & Tomato from Starlight Gardens, Durham. Potatoes, Bib Lettuce & Corn from Gryczeck Farm, New Hartford. Lamb from Sepe Farm, Sandy Hook. Maple Cinnamon Cured Bacon Eaglewood Farm, Barkhamsted. Assorted Greens, Apples and Veggies, Schultz Farm, Hamden.

Menu Pricing

2 course Lunch \$13 (\$19 w/ glass wine), 3 Course Dinner \$35 (\$41 with wine)

Connecticut Wines Offered

Jonathan Edwards Chardonnay

Special Events

Claire's Corner Copia

1000 Chapel Street

New Haven, CT 06510



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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203-562-3888

www.clairecornercopia.com

Hours of Operation during Week of September 26, 2010

Monday-Thursday, 8:00 AM - 9:00 PM, Friday; 8:00 AM - 10:00 PM, Saturday; 9:00 AM-10:00 PM, Sunday; 9:00 AM-9:00 PM

Reservations

Not required or recommended

Farm-to-Chef Harvest Celebration Menu

Our menu will be determined upon what our dear farmers from Urban Oaks Organic Farm bring us.

Local Farms and CT Grown Ingredients Featured

CT Grown ingredients will come mainly from Urban Oaks Organic Farm in New Britain.

Menu Pricing

Entrees will cost \$9.25-10.00; Soups - \$6.00-7.00; Salads - 9.00-11.00, served with our homemade bread; Desserts - 4.00-6.00

Connecticut Wines Offered

N/A

Special Events

Common Ground High School, Urban Farm, Environmental Education Center

358 Springside Avenue

New Haven, CT 06515

203.389.4333

www.commongroundct.org

Hours of Operation during Week of September 26, 2010

Saturday, October 2nd, 5:30 pm - 9:30 pm

Reservations

Reservations required

Farm-to-Chef Harvest Celebration Menu

Tastings (5:30 pm), featuring produce from Common Ground's urban farm, prepared by Denise Appel & Donna Curran — Zinc

Claire & Frank Criscuolo — Claire's Corner Copia & Basta Trattoria

Rhonda DeLoatch — Common Ground Harvest Kitchen

John Ginnetti — 116 Crown

Bun Lai — Miya's

Carey Savona — Heirloom



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Accompanied by organic wine tastings from the Wine Thief, and tasting tables from Pollen Beekeeping and other local farms.

A Harvest Dinner (7 pm), featuring:

A pig roast, using our own farm-raised pork, prepared by Jason Sobociski, Caseus

The best of the fall harvest, cooked by Tagan Engel, Chef & Cookbook Author

Local Farms and CT Grown Ingredients Featured

All Ingredients From Common Ground's Urban Farm: Tomatoes, Eggplant, Sweet peppers, Hot peppers, Greens (Baby red kale, lettuce greens, kale, collards, and chard), Potatoes, Carrots, Onions, Garlic, Summer squash, Winter squash (Butternut, spaghetti, and sunshine), Bush beans, Herbs (Parsley, basil, cilantro, dill, rosemary, and thyme), and Pork.

Menu Pricing

\$50

Connecticut Wines Offered

N/A

Special Events

Feast from the Fields features the best of the fall harvest from Common Ground's gardens and local farms; New Haven's most creative chefs; organic wines and local beers; and tastings and cocktails; followed by a beautiful family-style dinner; music, theater, and dance; and live and silent auctions. All outdoors, on Common Ground's site at the base of West Rock Ridge State Park

Commons - Yale Dining

New Haven

Consiglio's Restaurant

165 Wooster Street
New Haven, CT 06511
203-865-4489
www.consiglios.com

Hours of Operation during Week of September 26, 2010

Lunch M-F 11:30-2:30, Dinner 7 Days starting @ 4:30,
Sunday lunch 1-4:30

Reservations

Reservations required

Farm-to-Chef Harvest Celebration Menu

Baked eggplant in a fresh plum tomato sauce



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Creamy Blue Hubbard Squash Soup
Ultimate green salad featuring arugula, cucumbers, string beans, Green and Cherokee purple tomatoes in a delicate vinaigrette
Hand rolled, local pork sausage slow cooked with Baldwin Apples and Thyme
Peach and Raspberry Compote with creamy vanilla gelato

Local Farms and CT Grown Ingredients Featured

Waldingfield Farms, Washington, CT Eggplant, Red Tomatoes, Blue Hubbard Squash, arugula, Green tomatoes, Cherokee Purple tomatoes, Baldwin Apples
3B Ranch, Northford, CT Sausage, Cucumbers, thyme, basil, parsley, sage

Menu Pricing

\$49.95 for all five courses, or priced separately as follows.

Baked Eggplant in a Fresh Plum Tomato Sauce 9.95
Creamy Blue Hubbard Squash Soup 7.95
Ultimate Green Salad featuring Arugula, Cucumbers, String beans, Green and Cherokee Purple Tomatoes 9.95
Local hand-rolled Sausage slow cooked and tossed with Baldwin Apples and Thyme 22.95
Peach and Raspberry Compote with Creamy Vanilla Gelato 7.50

Connecticut Wines Offered

Special Events

We will be offering a cooking demonstration that week on Thursday, September 29 for \$75.00 per person. The demonstration will feature all five courses, with a recipe booklet provided to guests who will be served each course after it is demonstrated. Sit back, relax and enjoy! Reservations are required. The price does not include beverages, tax or gratuity.

Friends & Company Restaurant

11 Boston Post Rd
Madison, CT 06443
203-245-0462
www.friendsandcompanyrestaurant.com

Hours of Operation during Week of September 26, 2010

Open for dinner every night at 4:30
Sunday brunch 11:00 to 2:00

Reservations

Reservations for parties of six or more

Farm-to-Chef Harvest Celebration Menu

We will team up with Bishops Orchards of Guilford, CT for this promotion. Special for Farm-to-Chef:
1 Bishops Raspberry Blush Wine \$6.00 glass \$18.00 bottle



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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2 Butternut Squash Bisque \$5.00
3 Apple Crisp ala Mode \$5.50
4 Cider Braised Pork Loin \$18.50
plus many more daily specials with available items

Local Farms and CT Grown Ingredients Featured

Menu Pricing

Connecticut Wines Offered

Special Events

Heirloom Restaurant | The Study at Yale

1157 Chapel Street
New Haven, CT 06511
203 503 3915

Heirloom-blog.tumblr.com | studyhotels.com

Hours of Operation during Week of September 26, 2010

Lunch Mon-Fri 1130am - 230pm | Dinner Mon-Sat 530- 1030pm

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

Heirloom Grassfed Burger with Local Abby Cheese, Frisee & Horseradish-Apricot Jam - \$15
Heirloom Farm Relish with the Ploughman's Plate of Local Cheeses and Cured Meats and house salumi \$21

Warm Ricotta with Thyme, Truffle and Toast \$9

Cool Buttermilk Corn Soup with Holy Basil and Corn Crumble \$10

Berkshire Pork Chop with Country Ham, Cipolline and Date Butter Wax Beans \$26

Steamed Connecticut Clams with Sunchoke, Housemade Pancetta, Farm Lovage and Wheat Bear \$21

Little Caramel Apple Doughnuts with CT Jones Apiary Honey and Cinnamon Crema \$7

Butterscotch Pudding with Toasted Housemade Marshmallows and Salted Caramel \$7

Local Farms and CT Grown Ingredients Featured

Cato Corner Farm, Colchester CT - CT Cheese

Beaver Brook Farm, Lyme CT - CT Cheese

Four Mile River Farm, East Lyme CT - Grassfed Meats

Urban Oaks Farm - New Britain, CT - Vegetables, Honey & Greens

Menu Pricing

See above



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Connecticut Wines Offered

Jones Winery
Jonathan Edwards Winery
Bishops Orchards
Chamard Vineyards
Saltwater Farm Vineyard

Special Events

Possible Collaboration with Yale Sustainability Food Project.

Host America Corporate Dining

Participating in 10 corporate cafeterias throughout Connecticut

The Kitchen Table

128 Crown Street
New Haven CT 06510
203.787.5422
www. Thekitchentablenewhaven.com

Hours of Operation during Week of September 26, 2010

Th-sat, 5-10

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

Menu is based on product availability:

Local Warm Beat Salad with garlic and herbed goat cheese topped with candied pecans \$8
Sustainable Burger with local Abby cheese and sustainable bacon. \$14
Risotto with local scallops heirloom tomatoes asparagus and peas \$23
Rosemary Roasted red on red potatoes (included with any protein meal)
Spiced Grilled local cuban corn \$6

Local Farms and CT Grown Ingredients Featured

Three different types of beets from CT Farm Fresh Express
Scallops from New London
Cheese from Sankow's Beaver Brook Farm
Red potatoes from CT Farm Fresh Express

Menu Pricing

see above

Connecticut Wines Offered



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Chardonnay from Hopkins Vineyard

Special Events

Miya's Sushi

68 Howe Street
New Haven, CT 06511
203-777-9760
www.miyassushi.com

Hours of Operation during Week of September 26, 2010

Tuesday - Saturday 12:30 PM to 11:00 PM

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

Mixed wild green salad tossed in a light basil vinegar \$6.75

Deep-fried ho ren soe ensalada (light and airy deep-fried locally grown Atlantic sea-salted spinach) \$8.75

Warm grapes falling on a happy head (locally grown eggplant roll wrapped in wild grape leaf) \$10.75

Ginger eggplant teriyaki (locally grown eggplant, asparagus, sweet potato, and avocado in a whole grain roll) \$15.75

Local Farms and CT Grown Ingredients Featured

Vegetables from Yale Sustainable Farm, Barnard Environmental Magnet School, and Urbanfoodshed.org

Menu Pricing

See above.

Connecticut Wines Offered

N/A

Special Events

New Haven Public Schools

75 Barnes Ave
New Haven, CT 06513
203-946-8813
www.nhps.net/nhschoolfood

Hours of Operation during Week of September 26, 2010

Monday-Friday, Breakfast & Lunch



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Reservations

N/A

Farm-to-Chef Harvest Celebration Menu

Monday: Cheese Lasagna with Garden Marinara Sauce and CT Grown Fruit

Tuesday: WG Harvest Pizza with Steamed Veggies and CT Grown Fruit

Wednesday: Hamburger with WG roll, CT Grown Corn on the Cob, and CT Grown Fruit

Thursday: Roasted Chicken with Veggie Sticks, WG Dinner Roll, and CT Grown Fruit

Friday: Toasted Cheese Sandwich with Squapple Crisp and CT Grown Fruit

Local Farms and CT Grown Ingredients Featured

Onions, Carrots, Corn, Winter Squash, Apples, Peaches, Plums

Menu Pricing

N/A

Connecticut Wines Offered

N/A

Special Events

Nini's Bistro

40 Orange Street
New Haven, CT 06511
203-562-6464
<http://ninisbistro.com/>

Hours of Operation during Week of September 26, 2010

Wednesday-Saturday 5:00-8:30

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

Course one

Mediterranean Zucchini Fritters

La Bella's Farm Green and Yellow Zucchini shredded with Pleasant Sun Cheese from Beaver Brook Farm, Olives and Herbs, pan fried and served with Beaverbrook Farm Yogurt Tzatziki.

Course two

Panzanella Salad

Tomato's from La Bella's Farm in Branford and Feta from Beaver Brook Farm in Lyme Married with Herbs, EVOO and our toasted ciabatta.



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Course three

Stonington Scallops with Saffron Vinaigrette

Giant Scallops from the Bomster family in Stonington, pan seared and served on Sweet Corn puree with Saffron Vinaigrette and rice pilaf.

Course four

Bishops Orchards Tarte Tatin

Local Farms and CT Grown Ingredients Featured

Sankow's Beaver Brook Farm, Lyme, CT

La Bella's Farm, Branford, CT

Stonington Seafood Harvesters, Stonington, CT

Bishops Orchards, Guilford, CT

Menu Pricing

\$35.95

Connecticut Wines Offered

N/A

Special Events

Scoozzi Trattoria and Wine Bar

1104 Chapel Street
New Haven, CT 06510
203-776-8268
www.scoozzi.com

Hours of Operation during Week of September 26, 2010

Closed Monday, tue-fri 11:30-2:30 & 5:00-9:00, sat 11:30-9:30, sun 11:30-3 & 5-8:30

Reservations

Reservations are always recommended.

Farm-to-Chef Harvest Celebration Menu

A market menu featuring an appetizer, salad, entrée and dessert

Local Farms and CT Grown Ingredients Featured

Will be decided by market availability. Too soon to tell!

Menu Pricing

Appetizer \$8-10, Salad \$8-10, Entrée \$21-25, Dessert \$7

Connecticut Wines Offered

Chamard and Jones Farm selections



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Special Events

University of New Haven Dining at The Marketplace / Sodexo

300 Boston Post Road - Bartel's Hall / Student Center
West Haven, CT 06516
203-932-7185
<http://www.newhaven.edu/dining/index.html>

Hours of Operation during Week of September 26, 2010

11 am - 2 pm on the following dates: Sept 27th, 28th, 29th, 30th, October 1st

Reservations

Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu

Butternut Squash Stuffed Crepes with Caramelized Onions & Savory Goat Cheese Sauce
Moroccan Eggplant Soup with Nutfree Basil Pesto Crouton & Cecarelli Tomato Coulis
Sweet & Spicy CT Cole Slaw with Red & Nappa Cabbage, Carrots, and Cherry Hot Peppers in our Creamy Poppyseed Vinaigrette
Old Fashioned Apple Pan Dowdy with Cider Caramel Sauce and Maple Anglaise

Local Farms and CT Grown Ingredients Featured

Baggot tFamily Farms - East Windsor, CT - Butternut Squash & Cabbage
Beltane Farm - Lebanon, CT - Goat Cheese
Cecarelli Farms - Northford, CT - Cabbage, Tomatoes, Cherry Hot Peppers, & Eggplant
Ferrari Farms - Glastonbury, CT - Apples

Menu Pricing

All 4 menu items with a small fountain soda or coffee - \$5.99

Connecticut Wines Offered

N/A

Special Events

TBA - check website for more information

Well on Wheels

38 Mather Street
Hamden, CT 06517
860-985-1645
www.wellonwheels.com, <http://wellonwheels.blogspot.com>

Hours of Operation during Week of September 26, 2010



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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M-F, 12:00-9:00 p.m., S-S 12:00-10:00 p.m.

Reservations

Reservations required

Farm-to-Chef Harvest Celebration Menu

Entirely Raw Vegan Menu featuring Chilled Green Gazpacho Soup with Basil Pistou; Zucchini Lasagna with Macadamia "Rawcotta" and Heirloom Tomato Marinara; Peach Tart with Cashew Cream and Cinnamon Walnut Crust

Local Farms and CT Grown Ingredients Featured

Zucchini, Cucumber, Heirloom Tomatoes, Peaches: Hindinger Farm, Hamden and Urban Oaks, New Britain

Menu Pricing

\$75 pp

Connecticut Wines Offered

N/A

Special Events

This special menu will include a chef demonstration of raw food preparation techniques and nutrition information on the ingredients.

Zinc Restaurant

964 Chapel Street
New Haven, CT 06510
203.624.0507
www.zincfood.com

Hours of Operation during Week of September 26, 2010

Dinner Menu; 5-9pm, Monday-Thursday; Friday + Saturday 5-10pm

Reservations

Reservations are highly recommended

Farm-to-Chef Harvest Celebration Menu

Enjoy fresh, local ingredients from New Haven's Farmers Markets from local farms; Chef Denise Appel will offer a 3 course menu for \$29 per person + tax and gratuity, based on what produce, meats, cheeses, honey and herbs are available, fresh and inspiring; an optional fourth course of local cheeses from farms such as Beltane and Sankow's Beaver Brook will be available for \$38 per person plus tax and gratuity.

Local Farms and CT Grown Ingredients Featured

produce, meats, cheeses, honey and herbs from New Haven's Farmers Markets from local farms



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

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Menu Pricing

3 courses, \$29 per person plus tax and gratuity; with optional cheese course, \$38 per person plus tax and gratuity

Connecticut Wines Offered

Chamard Chardonnay, Clinton CT.

Special Events

NEW LONDON COUNTY

La Belle Aurore

75 Pennsylvania Avenue
Niantic, CT 06357
860.739.6767
www.labelleauorebistro.com

Hours of Operation during Week of September 26, 2010

5:30pm - 9pm Monday, Wednesday through Saturday
8:am - 1:00pm Saturday and Sunday

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu

choice of:

spaghetti squash - tossed with heirloom tomatoes, garlic & topped with cauliflower fritters

or

farm stand chopped salad - apples market vegetables pistachios artisanal cheese herb vinaigrette

or

beet & orange* parfait - goat cheese pistachios*

and

Stonington Scallops - zucchini, squash & carrot ribbons

or

Terra Firma Farm Pork Chops - with roasted rice glaze* - broccoli - rose gold pan roasted potatoes

or

early autumn vegetable platter - Japanese eggplant, beets, green beans, carrots, stuffed squash blossom, Tuscan kale, cauliflower, heirloom tomatoes, Farmer Joes famous wicked sweet yellow corn* etc.

and

cheese plate of assorted soft and hard cheeses, honey & apples

or

Apple tart with almonds*, local honey & house made vanilla ice cream



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or
chocolate* mousse
(*) denotes ingredients not provided from local farms

Local Farms and CT Grown Ingredients Featured

Woodbridge Farm , Salem - artisanal cheeses, pork
Terra Firm Farm , Stonington - eggs, Swiss chard, pork
White Gate Farm, East Lyme - broccoli, cauliflower, heirloom tomatoes, squash, peppers
Smith's Acres, East Lyme - Farmer Joe's wicked sweet corn, green beans, heirloom tomatoes, eggplant, peppers
Old Orchard Farm, East Lyme - apples, honey
Beltane Farm, Lebanon - artisanal goats cheeses

Menu Pricing

\$30/person; regular menu also available and featuring locally grown items ala carte \$7-\$12 for starters, \$14-\$28 for entrees

Connecticut Wines Offered

Stonington Vineyards '07 Cabernet Franc & Sheer Chardonnay
We will also be serving the following local beers: Mystic Bridge IPA and Cottrell Old Yankee Ale
Pawcatuck , CT

Special Events

n/a

Mrs. B's Convenient Cuisine

Norwich

The Norwich Inn

607 W Thames street
Norwich CT 06360
Phone: 860.425.3625
www.thespaatnorwichinn.com

Hours of Operation during Week of September 26, 2010

Sunday through Thursday, 7am – 9pm (Bar till 11pm) and Friday-Saturday, 7am – 10pm (Bar till midnight)

Reservations

Reservations recommended for lunch and dinner

Farm-to-Chef Harvest Celebration Menu



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

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Kensington's Dining Room at The Norwich Inn: All of our menus and wine lists strive to offer a variety of seasonal, Connecticut-grown foods, prepared with health-promoting culinary practices. Here is a small sampling the most popular dishes and wines we offer:

New England Clam Chowder \$6
Creamy rich with native clams & bacon
*Made with Connecticut Clams and Farmer's Cow Cream

Osso Bucco \$35
Family-farm produced veal, very-slow-cooked with sherry, garlic, fresh tomatoes and aromatic vegetables
*Veal sourced from Cato Corner Farm in Colchester, CT
*Tomatoes sourced from CT Farms, product distributed by Fowler & Hunting Produce Co.

Cheese Dumplings \$19
House-made fresh pasta bites made with semolina, roasted garlic and Cato Corner cheese sautéed in a touch browned butter, Stonington Vineyards white wine and a Farmer's Cow cream, finished with fresh tomato dice and herbs

Lobster & Prawn \$22
In the shell, split lobster tail with a duet of prawns
Presented with lemon, cocktail sauce and lemon emulsion
*Lobster sourced from Seawell Seafoods, Stonington Borough

Wild Arugula & Strawberries \$8
With morsels of blue cheese, toasted pumpkin seeds, balsamic syrup and olive oil
*Arugula sourced from Georoots Solar Farms, Canton CT

Local Farms and CT Grown Ingredients Featured

Clams, Lobster, Atlantic Halibut – Seawell Seafoods
Heavy Cream, Ice Cream – Farmer's Cow
Veal – Cato Corner
Cheese – Cato Corner
Arrugula, Assorted Greens, Assorted Vegetables – GeoRoots Solar Farm
Apple Cider – Holmberg Orchards
Currant Juice – Maple Lane Farms
Note: Many additional menu items and ingredients not listed here are CT-sourced

Menu Pricing

See above †

Connecticut Wines Offered

Priam Vineyards
White Wines: Cayuga, Jeremy River White, Gewurztraminer, Riesling
Red Wines: Essence of St. Croix (dessert), Salmon River Red

Sharpe Hill Vineyards



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White Wines: Reserve Chardonnay, Chardonnay, Ballet of Angels
Red Wines: St. Croix, Red Seraph, Cabernet Franc "Estate Reserve"

Taylor Brooke Vineyards
White Wines: Green Apple Riesling
Red Wines: Cabernet Franc

Jonathan Edwards Winery
White Wines: Chardonnay, Pinot Gris, Gewürztraminer
Red Wines: Cabernet Franc

Stonington Vineyards
Chardonnay, Vidal Blanc, Seaport White

Additional Vineyards
Wild Blueberry, DiGrazia
Pear Dessert Wine "The Birches", DiGranzia
Chardonnay "Estate Bottled", Hopkins
Chardonnay "Estate Reserve", Chamard

Special Events

TOLLAND COUNTY

Bush Meadow Farm, LLC

738 Buckley Hwy (RT 190)
Union, CT 06076
860-684-3089
bushmeadowfarm.com

Hours of Operation during Week of September 26, 2010
Thu/Fri 7 am to 1 pm; Sat/Sun 7 am to 4 pm

Reservations

Reservations required for groups of four and larger.

Farm-to-Chef Harvest Celebration Menu

We will offer our tasting plates to our FTC Week Customers. It will feature our farm made Cheeses and Meats that we produce here on our farm. Each week the offering of artisan meats and cheeses changes. Along with this we will offer a tasting of our "Hot Process" Gelato made fresh here on the farm.

Local Farms and CT Grown Ingredients Featured



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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All our products are made here on our farm. From the handcrafted cow or goat milk cheeses to the sausage, Canadian bacons, pastrami or breads and cinnamon rolls. Each day our availability changes with the schedule and harvest here on the farm.

Menu Pricing

Custom made tasting plates are \$1 per ounce.

Connecticut Wines Offered

We do not serve wine here....but most folks say our "old school" ice cold "Cream-line" milk is tastier!

Special Events

You will be able to have short talks with the "Chef / Farmers" here at Bush Meadow Farm. Discussions can include dairy, cheesemaking, smoked meats, butchery, charcuterie, agroforestry, maple syrup and almost anything involving small family farms.

Chuck & Augies Restaurant

Dining Services, University of Connecticut
2110 Hillside Road
Storrs , Ct 06269
860-486-5665
www.chuckandaugies.uconn.edu

Hours of Operation during Week of September 26, 2010

Sat & Sun 3:00pm-9:00pm; Monday –Friday 11:00am-9:00pm

Reservations

Reservations are not required or recommended.

Farm-to-Chef Harvest Celebration Menu

Wine

Stonington Vineyard Sheer Chardonnay \$6.95
Stonington Vineyard, Stonington, CT

Appetizer

Winter Squash Bisque with Chevre & Walnut Pesto \$3.95
Slow roasted winter squash, onions and carrots pureed with cream then garnished with chevre & walnut pesto. Served with a garlic parmesan breadstick.

- Local fresh vegetables from Spring Valley Farm in Storrs, CT
- Chevre goat cheese from Beltane Farm in Lebanon, CT
- Fresh cream from Guida Farms in New Britain, CT

Salad

Arugula with Grilled Peaches and Danse de la lune \$12.50
Fresh arugula topped with chilled peaches, toasted almonds and a French style



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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ripened goat cheese with brie rind.

- Local arugula from Spring Valley Farm in Storrs, CT
- Danse de la lune from Beltane Farm in Lebanon, CT
- Peaches from Buell's Orchard in Ashford, CT

Entree

Gnocchi with Seasonal Veggies and Smoked Apple Bacon \$12.95
Gnocchi sautéed in garlic butter sauce with fresh vegetables and gourmet bacon. Apple bacon is slowly smoked with apple pomace and hickory hardwood which gives it a unique flavor. Served with a garlic parmesan breadstick.

- Local fresh vegetables from Spring Valley Farm in Storrs, CT
- Smoked Apple Bacon from Nodines Smokehouse in Torrington, CT

Dessert

Apple Cobbler \$5.95
Warm apple cobbler topped with UCONN vanilla ice cream.

- Apples from Buells Orchard in Eastford, CT
- Ice Cream from UCONN Dairy Bar, Storrs, CT

Local Farms and CT Grown Ingredients Featured
see above.

Menu Pricing
see above.

Connecticut Wines Offered
Stonington Vineyard Sheer Chardonnay

Special Events

Coventry Regional Farmers' Market

2299 South Street
Coventry, CT 06238
860-803-5383
www.CoventryFarmersMarket.com

Hours of Operation during Week of September 26, 2010
Sunday, Sept 26, 11am -2pm

Reservations
Reservations are not required or recommended.



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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Farm-to-Chef Harvest Celebration Menu

Roast Pepper Soup with cilantro crème fraîche

Cato Corner Cheese Stuffed Local Meatballs served with caramelized onion & greens sautéed with spaetzle

Vegetable Terrine layered with caramelized beets, roast winter squash, chevré and greens drizzled with a balsamic reduction

Stuffed grilled curried eggplant served with a basil yogurt sauce

Local Farms and CT Grown Ingredients Featured

Four Fields Farm, Granby: Peppers

18th Century Purity Farm, Moosup: Leeks

Beltane Farm, Lebanon: Chevre

Easy Pickin's Orchard, Enfield: Onions

Ladies Of Levita Road, Lebanon: Yogurt

Maggie's Farm, Lebanon: Beets

Windham Gardens, Granby: Eggplant

Cato Corner Farm, Colchester: Aged Cheese

Wayne's Organic Garden, Oneco: Greens

Highland Thistle Farm, Canterbury: Pork

Topmost Herb Farm, Coventry: Fresh Herbs

New Boston Beef, North Grosvenordale: Beef

Hurricane Farm, Scotland: Heirloom Squash

Menu Pricing

free and open to the public

Connecticut Wines Offered

N/A

Special Events

Chef Demo by Zest of Tolland with sampling

Zest

167 Tolland Stage Road

Tolland, CT 06084

860-875-7244

www.zestofct.com

Hours of Operation during Week of September 26, 2010

Lunch - Tues - Fri 11:30-2:30, Dinner - Wed - Sat 5-9, Brunch - Sat 9-2

Reservations

Reservations recommended

Farm-to-Chef Harvest Celebration Menu



2010 FARM-TO-CHEF HARVEST CELEBRATION WEEK

September 26, 2010 – October 2, 2010

PARTICIPANTS

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Roast Pepper Soup with cilantro crème fraîche (\$3 cup or included with dinner entrée)
Appetizer - Stuffed grilled curried eggplant served with a basil yogurt sauce (\$10)
Cato Corner Cheese Stuffed Local Meatballs served with caramelized onion & greens sautéed with spaetzle (\$24)
Vegetable Terrine layered with caramelized beets, roast winter squash, chevré and greens drizzled with a balsamic reduction (\$19)

Local Farms and CT Grown Ingredients Featured

Four Fields Farm, Granby: Peppers
18th Century Purity Farm, Moosup: Leeks, Potatoes
Hop Top Tillage: Squash, Potatoes, Greens
Beltane Farm, Lebanon: Chevre
Easy Pickin's Orchard, Enfield: Onions
Ladies Of Levita Road, Lebanon: Yogurt
Maggie's Farm, Lebanon: Beets
Windham Gardens, Granby: Eggplant
Wayne's Organic Garden, Oneco: Greens
Highland Thistle Farm, Canterbury: Pork
Topmost Herb Farm, Coventry: Fresh Herbs
New Boston Beef, North Grosvenordale: Beef
Broad Brook Beef: Beef
Hurricane Farm, Scotland: Heirloom Squash

Menu Pricing

See above

Connecticut Wines Offered

Sharpe Hill, Stonington Vineyards, Holmberg Orchards
We will also be serving Thomas Hooker Beer

Special Events

Zest will be at the Coventry Farmers Market 9/26 to promote the week!