

Hudson Valley Farm Dinner

Appetizers

Grilled Herb Crostini, Catsmo Smoked Salmon, Chive Cream Cheese, Pickled Red Onion, capers, sliced hard boiled egg

Local Forager's Garlic Scape Pesto
with Walnuts and Parmesan over Grilled Ciabatta

Soup

Puree of Hawthorne Valley Pea Soup
with Mint & Lemon, Ronny Brook Creme Fraiche

Salad

Hepworth Farm Fava Bean & Asparagus
with Crushed Pistachios, Tarragon-Dill Dressing

Baby Spinach with Fishkill Farm Strawberries,
Coach Farm Goat Cheese, Candied Pecans & Poppyseed Dressing

Entree

Roasted Garlic-White Balsamic Glazed Grass & Grit Free Range Lamb Shoulder
over Spring Root Vegetables

Mozzarella-Stuffed Zucchini Flowers, Lightly Battered,
over grilled Wild Hive polenta cakes, braised swiss chard, classic marinara

Dessert

Chef's Apple Crumb Cake with
Lawrence Farm Heirloom Apples, Vanilla Bean Sauce