

EAT & DRINK LOCAL WEEK 2011

FISHER ISLAND OYSTER

Chive & Champagne Sabayon

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ADDED VALUE ARUGULA & SORREL SALAD

House Yogurt Vinaigrette & Norwich Meadows Breakfast Radishes

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BRAISED ARCADIAN PASTURE LAMB

English Pea, Potato Puree, Grilled Spring Garlic & Rhubarb Chutney

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STRAWBERRY TIRA MISU

Crème Fraiche

\$46

ADDITIONAL FARMS, FEATURED IN THE MENU BUT NOT NAMED:

Conuco Farm for Produce

Battenkill Creamery for milk

Nestor Tello for eggs

Mountain Sweet Berry Farm for the Strawberries

