

Blooming Hill Farm

Fall 2017-18

Family Style Menu

Passed Wood Fired Pizzas from our Brick Oven

(choose 3, additional +5\$ per):

Winter Squash

with mascarpone, rosemary & chili flake

Slow-Smoked Barbeque Pork

with pickled tomatillo, jalapeno & cilantro

Heirloom Pomodoro

with heirloom tomato, mozzarella & basil

Cacio e Pepe

pecorino, black pepper, watermelon radish & thyme

Brussels & Sausage

shaved brussels sprouts, housemade sausage, grana padano, horseradish crema

Apple & Bacon

with apple butter, cheddar & thyme

Passed Hors D'oeuvres

(choose 2, additional +5\$ per):

Marinated Beet Tartare

with parmigiano & edgewick farm goat cheese

“B.L.T.”

fried green tomato, braised pork belly & wild greens

Soy Pickled Farm Egg

with spicy kimchi & daikon aioli

“Bahn Mi”

baby lettuce with shiitake, cilantro & carrot-cucumber slaw

Chicken Tinga Tostada

with smoked peppers, radish & cotija cheese

Squash & Apple Soup

with toasted pumpkin seeds & apple chip

plus optional table items (+8\$):

An Assortment of Sliced Meats, Cheeses, Farm Pickles & Artisan Breads

Family Style Accompaniments

(choose 3, additional +5\$ per):

Roasted Winter Squash

with slow-cooked, stone-ground cornmeal polenta, pumpkin seed & pistachio

Spice Roasted Carrot Salad

with wild greens, sesame & dill

Mushroom Farrotto

with turnip, delicata & winter truffle

Kale Salad

with feta, roasted beets, shaved fennel & date vinaigrette

Grilled Fall Vegetables

romano beans, carrots, parsnips & turnips

Family Style Entrees

(choose 2, additional +8\$ per):

Slow Roasted Leg of Lamb

with cacio e uova

Wood Roasted Pork Loin

with spicy apple compote

Grilled Whole Strip Loin

with fall salsa verde

Brick Oven Whole Chicken
beer brined, finished with herb au jus

Filet of Wild Striped Bass
with preserved tomato & fennel fronds

Dessert
(+8\$ per):

Baked Apple
with oatmeal crumble & vanilla cream

Poached Bosc Pear
with mascarpone & mulled wine reduction
