

Blooming Hill Farm

Fall 2020

Family Style Menu

Passed Wood Fired Pizzas from our Brick Oven

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

Winter Squash

Squash puree, shaved squash, ricotta, hazelnuts, balsamic

Slow-Smoked Barbeque Pork

with pickled tomatillo, jalapeno, cilantro, & housemade BBQ

Heirloom Pomodoro

with heirloom tomato sauce, mozzarella & basil

Cacio e Pepe

Pecorino, parmigiano, black pepper, radishes, herbs

Brussels & Sausage

shaved brussels sprouts, housemade sausage, mixed cheeses, horseradish crema

Apple & Bacon

with apple puree, cheddar & herbs

Passed Hors D'oeuvres

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

Marinated Beet Tartare

with parmigiano & Hudson Valley goat cheese on crostini

“B.L.T.”

fried green tomato, braised pork belly & wild greens

Soy Pickled Farm Egg

with spicy kimchi & daikon radish

“Bahn Mi”

with roasted mushroom, cilantro, carrot slaw, aioli

Chicken Tinga Tostada
with smoked peppers, tomato, radish & cotija cheese

Squash & Apple Soup
with toasted pumpkin seeds

plus optional stationary table of (+6\$ per):

**An Assortment of Fall Vegetable Crudite, Cheeses, & Artisan
Breads**

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

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

Roasted Carrot Salad
with wild greens, sesame, tahini yogurt dressing

Mushroom Farrotto
with turnip, delicata & winter truffle

Kale Salad
with feta, roasted beets, shaved fennel & golden balsamic vinaigrette

Grilled Fall Vegetables
peppers, 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 Brook Trout
with tomato & fennel
