

**Blooming Hill Farm**

Spring 2020

Family Style Menu

**Passed Pizza from our Wood-Fired Brick Oven**

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

**Carbonara**

farm made guanciale, pecorino, parmigiano, green onion, egg yolk

**Cacio e Pepe**

pecorino, black pepper, flowering greens & radish

**Slow-Smoked Barbeque Pork**

with cilantro, caramelized onions, cheddar & housemade bbq sauce

**Pomodoro**

tomato, spring onion, mozzarella & herbs

**Pickled Ramp & Sausage**

bechamel, mixed cheese, pea shoots & ramp leaves

**Spring Pesto**

with ricotta, caramelized onions, toasted hazelnuts

AND

**Passed Hors D'oeuvres**

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

**Roasted New Potato**

with caramelized onions & ricotta

**Pork Belly Lettuce wrap**

with pickled spring vegetables & soy-peanut sauce

**Smoked Trout Rilletes**

with horseradish crema, chive, pickled mustard seed

**Beet Tartar**  
with parmigiano & herbs

**Arancini**  
with spring vegetable ragu

**plus optional table items:**

An Assortment of Sliced Meats, Cheeses, Farm Pickles, Vegetable Crudite &  
Artisan Breads (+7\$ per person)

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

**Wild Green Salad**  
lamb's quarter, chickweed, watercress & baby lettuces with golden balsamic  
vinaigrette, marinated beets & parmigiano

**Potato Salad**  
red, purple & yukon with spring garlic aioli

**Wood Roasted Spring Vegetables**  
Jerusalem artichokes, spring onions, baby carrots, radish, fennel  
with lemon & herbs

**Farro Salad**  
with snap peas, pecorino, lemon & herbs

**Braised and Smoked 'Mess o' Greens'**  
kale, collards & mustards with slow-cooked, balsamic,  
stone-ground cornmeal polenta

**Family Style Entrees**

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

**Grilled Whole Strip Loin**

**with calcots & romesco**

**Filet of Hudson Valley Trout**

**with lemon yogurt & shaved spring vegetables**

**Brick Oven Whole Chicken**

**brined & finished with herb au jus**

**Wood Roasted Pork Chop**

**with farm honey glaze, rhubarb mostarda**

**Polenta Cake**

**with medley of spring vegetables and tomato ragu**