Blooming Hill Farm Summer 2020 Family Style Menu

Passed Pizza from our Wood-Fired Brick Oven (choose 2, additional +5\$ per):

Summer Squash

squash puree, shaved squash, chili flake, lemon, grana padano, basil

Cacio e Pepe pecorino, black pepper & breakfast radishes

Sweet Corn & Sausage

with cheddar & green onion

Confit Tomato

with ricotta, spicy marinated chiles & herbs

Alla Norma

Eggplant, tomato, ricotta salata, chili flakes, basil

AND

<u>Passed Hors d'oeuvres</u> (choose 3, additional +5\$ per):

Baby Lettuces with summer vegetable crudo

Sungold Crostini assorted cherry tomatoes, confit garlic & herbs

> **Grilled Stone Fruit** with guanciale, balsamic & basil

Slow-Smoked Pulled Pork Sliders

with housemade bbq sauce, pickled onion, cilantro

Mini Tostado

summer salsa made with corn, tomato pickled chiles & topped with cotija

Arancini

with summer vegetable ragu

plus optional table items (+8\$):

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

<u>Family Style Accompaniments</u> (choose 3, additional +5\$ per):

Braised and Smoked 'Mess o' Greens'

kale, swiss chard, collards, mustards & chicories served slow-cooked, stone-ground cornmeal polenta

Sweet Corn & Fregola Salad

with citrus vinaigrette, cilantro, pickled jalapenos & pickled onions

Grilled Summer Vegetables

carrots, eggplant, pepper, zucchini & onions with citrus gremolata

Heirloom Tomato Panzanella

with wild watercress, toasted croutons, kirby cucumber, parmigiano & red wine vinaigrette

Summer Squash Agrodolce

shaved raw & roasted zucchini, patty pan & yellow squash with toasted almonds, mint, sweet & sour vinaigrette

Summer Mesclun Salad

Shaved carrots, radishes, grilled beans, sesame, soy-ginger vinaigrette

<u>Family Style Entrees</u> (choose 2, additional +5\$ per):

Wood Roasted Pork Chop

with peach mostarda

Grilled Whole Strip Loin

with heirloom tomato salsa rossa

Filet of Catskill Rainbow Trout

with eggplant caponata & lemon yogurt

Brick Oven Whole Chicken brined, finished with herb au jus

Grilled Portabella Mushroom

with roasted eggplant, charred onions, tahini yogurt