

D I R T
R O A D
F A R M

barn supper

saturday, october 13, 2018

berggarten bourbon cider

litchfield distillery bourbon, *berggarten* sage simple syrup, apple cider, lemon juice

patti's popp-corn

lovage sea salt, cultured butter



warm coddled *copp's island* oysters on the half-shell

sautéed cardoon, pastured *tamworth* bacon, thyme, heavy cream

salt-roasted *upstate abundance* potatoes

chermoula, sheep's milk yogurt



2014 *jones family farms winery chardonnay*, shelton, connecticut

2016 *jones family farms winery cabernet franc vintner select*, shelton, connecticut

radicchio, arugula + roasted *carnival* squash salad

raw *chioggia* beets, kohlrabi, *pepitas*, cape gooseberries, *pleasant cow*

french breakfast radishes, *arethusa dairy* cultured butter, *maldon* sea salt,

idyllwild sourdough

grass-fed wine-braised *red angus* short ribs

local polenta, *alec's* foraged + cultivated mushrooms,

lacinato kale, radish top salsa verde



dirt road farm maple tree-oh!

maple-glazed roasted *bosc* pears, maple-pecan meringues, maple-pecan ice cream

fresh ginger root cookies, lemon verbena tisane, raw farm honey

local resources: *dirt road farm*, *the hickories*, *fort hill farm*, *norm bloom & son*, *stewart family farm*, *westport farmers' market*, *sankow's beaver brook farm*, *the local catch*, *woodland farm*, *jones family farm winery*, *sport hill farm*, *arethusa dairy*, *idyllwild bread*, *alec gifford*, *trickling springs creamery*, *maine grains*, *litchfield distillery*

 @phoebecolesmith #dirtroadfarm

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