

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

barn supper
sunday, june 25, 2017



bloomin' rhubarb gin + tonic

greenhook ginsmiths gin, rhubarb syrup, violet-studded ice, sage blossom stirrer

sport hill farm "Popp"-corn

roasted cilantro-lime sea salt, arethusa dairy butter

norm bloom & son copps island oysters on the half-shell

chive blossom vinegar + egyptian walking onion mignonette

millstone farm chicken liver mousse

wave hill wild yeast sourdough, riverbank farm radish salad, south river miso



2015 bridge lane white merlot, mattituck, long island

2014 wolffer estate classic red, sagonack, long island

the hickories spring asparagus soup

dirt road farm sieved egg, la quercia ridgetop prosciutto, chive oil

the hickories herb-crusteD rack of lamb

maine grains garlic scape "farrotto", warm wilted lettuce + three-pea salad,

beaver brook farm sheep feta salsa verde, elderflower vinaigrette

the local catch roasted Point Judith sea scallops

*riverbank farm charred kohlrabi puree, the hickories bacon aioli,
parsley-green garlic gremolata*



2015 ravines dry riesling, finger lakes, ny

the hickories strawberry + red currant shortcake

*roasted strawberry/balsamic/maple sauce, jd.farms polenta shortcake,
vermont creamery mascarpone, dirt road farm lemon balm*

*dirt road farm lavender shortbread +
lavender marshmallows roasted on lilac sticks
fresh chamomile tea, raw honey*