

DIRT ROAD FARM

barn supper

november 5, 2017



ginger bourbon cider

litchfield distillery bourbon, spiced ginger syrup,
apple cider, candied ginger garnish

copp's island oysters on the half-shell

pickled lovage-champagne vinegar mignonette

patti's popp-corn

cilantro-lime sea salt

chicken liver mousse

concord grape jelly, pickled red onion, sunflower sprouts, sourdough rye toasts



2016 bridge lane white merlot

2016 bridge lane red blend

goat cheese gnocchi

leeks, thyme, alec's shitakes

shaved brussels sprout and radicchio salad

toasted hazelnuts, pickled carrots, pecorino, smoked jowl

clapshot goatherd's pie

organic pasture-raised goat, turnip/celery root/potato mash



2015 ravines dry riesling

cripp's pink apple + quince galette

maple-pecan ice cream

fresh ginger cookies, lemon verbena tisane

local resources for this event: dirt road farm, the hickories, litchfield distillery; norm bloom & son, millstone farm, westport farmers' mkt, fort hill farm, beltane farm, riverbank farm, woodland farm, bridge lane winery; ravines wine cellars, turkey hill farm, ox hollow farm, alec gifford, wave hill breads, balthazar bakery; sport hill farm

 @phoebecolesmith #dirtroadfarm