

FEAST IN THE FIELD

The Start

Reception Stations

Rhode Island Oyster Variety

Fresh Horseradish
Green Tomato Salsa
Pickled Watermelon
Roasted Chili Gelee

Cured Salmon

native baby lettuces, citrus gastrique

Treaty Rock Beef Tartare

truffled, Bristol Bakery Crostini, onion relish

Late Summer Vegetable Dumpling

late summer squash, scallions, corn, white soy drizzle on a wonton spoon

'08 Vidal Blanc, Greenvale Vineyards
Gewurztraminer, Sakonnet Vineyards
'08 Pinot Noir, Newport Vineyards

The Feast

Family Style Artisan Cheese Boards

Atwells Gold, Twiggs Farm Sheep Blue Cheese, displayed with Honeycomb

Seared George's Bank Scallop, poached littleneck and lobster

Venda orzo risotto, foraged mushrooms
'08 Select Chardonnay, Greenvale Vineyards

"Baffoni's Farm" Stuffed Leg of Chicken; sweet sausage, bell pepper, Spanish onion, rustic bread stuffing, peppered potato and native vegetable hash, Intense poultry jus
'05 Meritage, Greenvale Vineyards

Aquidneck Farms Braised Short Rib of Beef;

aged cheddar Johnny Cake, spaghetti squash, roasted Allen Farm's baby kale
'07 Cabernet Franc, Sakonnet Vineyards

The Finish

Duo

Brioche Bread Pudding, backyard berry preserves

Ricotta Fritter, crème anglais

Ice Wine, Newport Vineyard

Individual boxes of Castle Hill Truffles

Coffee & Tea