

Blooming Hill Farm

Spring 2017

Family Style Menu

Passed Pizza from our Wood-Fired Brick Oven

(choose 3, additional +5\$ per):

Carbonara

farm made guanciale, pecorino, shaved green onion, farm eggs

Cacio e Pepe

pecorino, black pepper & flowering greens

Slow-Smoked Barbeque Pork

with cilantro & caramelized onions

Pomodoro

preserved farm tomato, spring onion & fennel

Pickled Ramp & Sausage

with parmigiano, pea shoots & ramp leaves

AND

Passed Hors D'oeuvres

(choose 2, additional +5\$ per):

Roasted New Potato

with mascarpone and leeks

Charred Calçot Bulbs

with romesco sauce

Smoked Trout Rillettes

with horseradish crema & chive

Baby Greenhouse Vegetable Crudite

with whipped herb butter

Cornmeal Polenta Cake
with spring vegetable ragu

plus optional table items (+8\$):

An Assortment of Sliced Meats, Cheeses, Farm Pickles & Artisan Breads
(+8\$ per person)

Family Style Accompaniments:
(choose 3, additional +5\$ per):

Wild Green Salad

lamb's quarter, chickweed, watercress & baby lettuces with hazelnut vinaigrette, marinated beets
& parmigiano

Warm Potato Salad

red, purple & yukon with spring garlic aioli

Wood Roasted Spring Vegetables

Jerusalem artichokes, spring onions, baby carrots, fennel with citrus gremolata

Farro Salad

with fava beans, snap peas, pecorino & mint

Braised and Smoked 'Mess o' Greens'

kale, collards & mustards with slow-cooked, stone-ground cornmeal polenta

Family Style Entrees
(choose 2, additional +8\$ per):

Grilled Whole Strip Loin

with spring salsa verde

Filet of Hudson Valley Trout

with sorrel crema, shaved asparagus & arugula flower

Brick Oven Whole Chicken

beer brined, finished with herb au jus

Wood Roasted Pork Loin
with farm honey glaze, rhubarb mostarda & aged balsamic

Sweet
(+8\$ per):

Citrus Curd
with seasonal berries & lavender whipped cream

Old Fashioned Shortcake
with rhubarb and basil
