

Blooming Hill Farm

Summer 2017-18

Family Style Menu

Passed Pizza from our Wood-Fired Brick Oven

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

Summer Squash

shaved squash, zucchini blossoms, grana padano & oregano

Cacio e Pepe

pecorino, black pepper & breakfast radish

Heritage Pork Sausage

with sweet corn & orange mint

Confit Tomato

with ricotta, spicy marinated chiles & herbs

AND

Passed Hors d'oeuvres

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

Baby Lettuces

with pickled vegetable "ceviche"

Sungold Crostini

assorted cherry tomatoes, confit garlic & herbs

Grilled Stone Fruit

with guanciale, balsamic & basil

Slow-Smoked Pulled Pork Sliders

with heirloom tomato jam & pickled onion

Chilled Corn Soup

with herb crème fraiche & tomatillo salsa

Farm Polenta Cake
with summer vegetable ragu

plus optional table items (+8\$):

An Assortment of Sliced Meats, Cheeses, Farm Pickles & Artisan Breads

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

Braised and Smoked 'Mess o' Greens'
kale, swiss chard, collards, mustards & chicories served slow-cooked, stone-ground cornmeal polenta

Summer Corn and Fregola Salad
with brown butter, balsamic, radicchio & basil

Grilled Summer Vegetables
mixed color carrots, peppers & eggplant with citrus gremolata

Heirloom Tomato Panzanella
with wild watercress, toasted ciabatta, kirby cucumber & parmigiano

Summer Squash Agrodolce
shaved raw & roasted zucchini, patty pan & yellow squash with toasted almonds & mint

Marinated Pole Bean Salad
slow-roasted tomato, cipollini onions, citrus & herbs

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

Wood Roasted Pork Loin
with white peach mostarda

Grilled Whole Strip Loin
with heirloom tomato salsa rossa

Filet of Hudson Valley Trout
with charred eggplant caponata & lemon yogurt

Brick Oven Whole Chicken
beer brined, finished with herb au jus

Sweet
(+8\$ per):

Stonefruit 'al forno'
roasted whole peaches, plums & nectarines with ice cream & crispy cobbler

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**Other dessert options available upon request.