

# Bradley Farm Sunday Dinner

June 26, 2011

Ceviche of Long Island fluke and sea scallops

Domaine Mittnacht Frères, Gyotaku 2009

Steamed mussels in Dijon mustard,  
garlic butter, shallots, and white wine sauce, with toasted baguette

Domaine Alain Gras, Saint Romain Blanc 2009

Roasted rack of pork with parsnip purée

Sauté of red & green Swiss chard and sugar snap peas

Domaine La Soumade, Rasteau 2007

Mixed green salad with herbs, warm goat cheese medallion,  
and roasted pumpkin seeds

Petit Chapeau Bordeaux 2009

Strawberry shortcake with whipped crème and strawberry coulis,  
topped with spearmint and dehydrated strawberries

Coffee & Tea

Seafood products supplied by Blue Moon Fish, Mattituck, Long Island, NY

Dairy products supplied by Ronnybrook Farm Dairy, Ancramdale, NY

Goat cheese supplied by Acorn Hill Farm, Walker Valley, NY

Breads supplied by Buon Pane, Hudson County, NJ

Dessert created by Risa Bell

Wine selected and supplied by Daniel Johnnes of Daniel Johnnes Wines  
and Wine Director for Daniel Boulud's Dinex Group