

*Bradley Farm Sunday Dinner
July 17, 2011*

Passed Hors d'œuvres

*New England Clam Chowder with Long Island clams
Solitary Oak 2009*

*Lobster Bouquet with seasonal greens and beurre blanc sauce
Vidal Blanc 2010*

*Wood-charcoal Grilled Chicken with mashed potatoes
& roasted allium selection (onions, garlic & shallots)
Mountain Red 2009*

*Herb Salad with baby head lettuces, citrus and wildflower honey vinaigrette,
roasted beets, sprinkled with cheese and chopped pecans*

*Peach & Blueberry Crumble with Vanilla Ice Cream and dehydrated strawberries
Kir Oeach Dessert Wine*

Coffee, Tea & Iced Tea

*Wine selected and supplied by Marc Stopkie, owner-winemaker, Adair Vineyards, New Paltz, NY
Seafood products supplied by Blue Moon Fish, Mattituck, Long Island, NY
Dairy products supplied by Ronnybrook Farm Dairy, Ancramdale, NY
Greens supplied by Evolutionary Organics, New Paltz, NY
Fruit supplied by Williams Fruit Farm, New Paltz, NY
Cheese supplied by Cato Corner Farm, Colchester, CT*

Bread supplied by Buon Pane, Hudson County, NJ
Local Sweet Corn and Flowers supplied by Greg
Clam Chowder by Steve Rose, Brooklyn, NY
Salad by John PolICASTRO, Accord, NY
Dessert by Risa Bell, Brooklyn, NY