

RIZZUTO'S & URBAN OAKS ORGANIC FARM PRESENT

HARVEST SUPPER

WEDNESDAY, AUGUST 31, 2011 • FARM TOURS BEGIN 6 PM

COCKTAILS 6:30 PM - DINNER 7 PM

MENU - FEATURING PRODUCE FROM URBAN OAKS

GRASSY FIELD RECEPTION

- TUNA CARPACCIO, FRENCH BREAKFAST RADISH AND SORREL
- GRILLED ASPARAGUS, WATERMELON, DUCK PROSCIUTTO
- PETITE LOBSTER "ROLLS"
- HEIRLOOM TOMATOES STUFFED WITH HOUSE MADE RICOTTA
- FRESH FIGS AND GORGONZOLA CREMIFICATO

HARVEST SUPPER

- BABY LETTUCES, PETITE SUMMER VEGETABLES, EXTRA VIRGIN OLIVE OIL AND RED GRAPE VERJUS
- CRISPY PORK BELLY CONFIT, HOUSE MADE STONE FRUIT MOSTARDA
- DIVER SEA SCALLOPS WITH EXTRA VIRGIN OLIVE OIL, BRAISED FENNEL, PROSCIUTTO DI PARMA, CARAMELIZED ORANGE VINAIGRETTE, CERIGNOLA OLIVES
- ALL NATURAL BEEF RIBEYE TWO WAYS, BAROLO BRAISED WITH MUSHROOMS WOOD FIRE ROASTED WITH TRUFFLE POTATOES, BRAISED GREENS
- LOCAL ARTISAN CHEESE, LEMON CHIFFON CAKE WITH OPAL BASIL MOUSSE, AND CHILLED WATERMELON PROSECO "SHOOTER"

SUMMER BOUNTY MENU BY
EXECUTIVE CHEF TONY CAMILLERI



URBAN OAKS
ORGANIC FARM

225 OAK STREET
NEW BRITAIN, CT

PRICE PER PERSON:
\$85 ALL INCLUSIVE



RIZZUTO'S
WOOD-FIRED KITCHEN AND BAR



RESERVATIONS: 860.232.5000

WWW.RIZZUTOS.COM