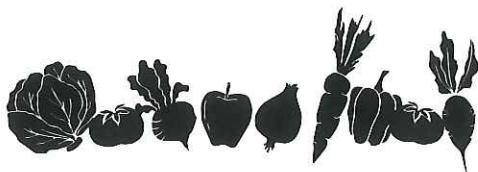


FARM TO TABLE

Pomfret Grown & Raised

Pomfret's Agriculture Commission
Presents the Second

Farm to Table Dinner



Thursday
September 20

6 pm - Grill 37

\$65 Per Person
includes tax & gratuity

Cash Bar

Benefitting TEEG and
Local Food Banks

Advance tickets available at
Grill 37, TEEG and
Pomfret Town Hall

Appetizers

Apple smoked bacon jam and blue cheese crostini

Roasted squash cube with orange-ginger infused
goat cheese baguette

Heirloom tomato and caramelized onion galette

Pork Sausage cups with poached quail eggs

Beet Salad with Arugula
with a citrus vinaigrette

Entrees

Coq Au Vin - Chicken braised with wine,
mushrooms and garlic

Veal Marsala - all natural veal cutlets floured and pan
seared with mushrooms and a savory Marsala wine sauce

Sides

Roasted cauliflower, carrots, red peppers

Roasted Fingerling Potatoes with parsley and brown butter



Dessert

Maple walnut ice cream topped with apple,
pear and raspberry compote with maple syrup
brittle garnish

Beverages

Connecticut Wines from Sharpe Hill,
Taylor Brooke and Jonathan Edwards
Connecticut Beers Black Pond Brewery,
Grill 37 signature draft The Grosvenor
Cider signature cocktail
Coffee

