



MENU

PASSPORT HARVEST DINNER

Friday, September 14, 2012

6:30 – 10 p.m.

Strawbery Banke Museum, Portsmouth, NH

RECEPTION

Faux Gras Terrine on Brown Bread Crostini with Angelica Peach Conserve, Elderberry Syrup, Crispy Kale
Gruit with Borage Flowers

Warm Celery Root Tart Tatin with Local Lettuces, Grilled Strawberries,
Whipped Goat Cheese, and Honey-Verbena Dressing
Canadian Red Rhubarb Berlinerweiss

Lapin au Vin – Braised Local New Zealand White Rabbit with Heirloom Pumpkin Gnocchi, Quince,
Buttercrisp Chestnuts, Endive, and White Wine Jus
Blonde Saison with Violets, Rose, and Pineapple Sage

Beer Braised Pork Shank with Sweet Potato Soba Noodles, Asian Greens, Black Currants, and Star Anise
Dark Saison with Long Peppercorn

Mexican Chocolate S'mores with Pumpkin-Seed Graham Crackers and Agave-Chipotle Marshmallows
Stout with Heirloom Long Pie Pumpkin and Red Shiso

Menu pairings created by

Chef Mark Segal, One Hundred Club

David Yarrington, Director of Brewing Operations, Smuttynose Brewing Co.

John Forti, Curator of Historic Landscapes, Strawberry Banke Museum