

*Heirloom Harvest Project, Seacoast Eat Local and Slow Food Seacoast Welcome you to the*

*Third Annual Heirloom Harvest Barn Dinner  
~September 18, 2011~  
The Barn at Berry Hill and Meadow's Mirth Farms  
in Stratham, New Hampshire*

Passed Hors d'Oeuvres on the Lawn

By Chef Brandon Blethen of Robert's Maine Grill & Chef Ted McCormack of Blue Moon Evolution

Smoked Bluefish Pate' on Brown Bread

Hard-Boiled Sugar Mama's Quail Egg \* Gloucester Old Spot Canadian Bacon on Profiterole \* Jimmy Nardello Hollandaise  
Savory Goat Cheese Cheesecake \* Brookford Farm Wheat Crust \* Blueberry Glaze

Oyster Stew Shot

*Aperitifs of*

*Throwback Brewery's Raspberry Wit \* Farnum Hill Perry \* 2007 St. Hilaire Blanquette de Limoux \* Barkers Farm Cider*

First Course

By Chef Robert Martin of Zampa & Chef John Medlin of Popper's Artisanal Meats

Grilled Maine Sea Scallops

Creamed Red Corn \* Tamworth Guanciaie \* Jimmy Nardello Garlic Pickle \* Parsley Puree'  
\* Heirloom Tomato

*Paired with Farmhouse Ale, Smuttynose Brewing Co.*

Second Course

By Chef Matt Greco & Chef Michael Prete of The Kitchen on Islington

Heirloom Vegetable Terrine

Burnt Jimmy Nardello Coulis \* Muskmelon Gooseberry Gazpacho Shooter \* Pickled Vegetables \* Lavash

*Paired with 2009 Pertinace Barbera d'Asti, Piemonte, Italy*

Third Course

By Chef Evan Hennessey of Flavor Concepts, Chef Mark Segal of The 100 Club.

New Roots Farm Katahdin Lamb Tasting

..Boston marrow squash \* pickled kohlrabi \* Gilfeather Turnip \* Sumac & Orange

*Paired with 2010 Milestone, Salmon Falls Winery, S. Berwick, ME*

Dessert Course

By Pastry Chefs, Bakers Lauren Crosby of Black Trumpet & Mariah Roberts of Beach Pea Baking Co.

Poached Reliance Peach \* Mascarpone Sabayon

Heirloom Apple Tartlette \* Sea Salt Caramel \* Apple Anglaise

Grilled Muskmelon \* Black Walnut Cake \* Elderberry Jam

*Paired with Flag Hill Vesper Cordial: Apple Cranberry Wine and Sugar Maple Liqueur*

Breads

Lauren Crosby of Black Trumpet and Mariah Roberts of Beach Pea Baking Co.

"Flint Cornbread" \* "Whole Wheat Sourdough"

*Paired with peach butter and herb-whipped cultured butter from Vermont Butter and Cheese*

## *Participating Farmers:*

Josh and Jean Jennings, Meadow's Mirth, Stratham  
Joachim Barth, Birch Hill Farm, Lee  
Greg Balog and Andre Cantelmo, Heron Pond Farm, South Hampton  
Renee and Jeff Cantara, New Roots Farm, Newmarket  
Chuck Cox and Family, Tuckaway Farm, Lee  
Kate and Jeff Donald, Stout Oak Farm, Epping  
John Forti, Strawberry Banke, Portsmouth  
Nikki Lewis and Suddhayu, Touching Earth Farm, Kittery, ME  
Catarina and Luke Mahoney, Brookford Farm, Rollinsford  
Jim and Susan McGeough, White Gate Farm, Epping  
Laura Neale, Black Kettle Farm, Alfred, ME  
Maria Southworth, Madbury  
Sofie Tuveson, Applegard Farm, North Berwick, ME

## *Participating Chefs:*

Brandon Blethen, Robert's Maine Grill, Kittery, ME  
Lauren Crosby, Black Trumpet, Portsmouth  
Evan Hennessey, Flavor Concepts, Dover  
Robert Martin, Zampa, Epping  
Ted McCormack, Blue Moon Evolution, Exeter  
John Medlin, Popper's Sausage Kitchen, Dover  
Mike Prete and Matt Greco, The Kitchen, Portsmouth  
Mariah Roberts, Beach Pea Baking Co., Kittery, ME  
Mark Segal, The 100 Club, Portsmouth

## *Sponsors:*

Dole & Bailey  
Exeter Events & Tents  
EcoMovement  
Farnum Hill Cider  
Flag Hill Winery  
Flatbread Company  
General Linen  
Maine Shellfish Co.  
M.S. Walker  
Pete & Gerry's Eggs  
Salmon Falls Winery  
Smuttnose Brewing Co.  
Throwback Brewery  
Vermont Butter & Cheese

## *Heirloom Harvest Barn Dinner Steering Committee:*

Briana Cribeyer, John Forti, Jean Jennings, Josh Jennings, Debra Kam,  
Denise Mallett, Evan Mallett