



A Taste of New Hampshire's Bounty...

*Edible Local Commodities by Chef Sebastian Carosi, Sous Chef Delvin Firber & Pastry Chef Melissa Carosi

Wednesday, June 29th 2005 (5:30pm organic garden tour followed by dinner @ 6pm /sharp)

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www.shakers.org

A Study in New Hampshire Artisan Goat Cheese...

- COLD MOON SPRINGS CREAMERY
- HEART SONG FARM
- WINDFALL ACRES DAIRY



A Harlequin of NH White Mountain Forest Foraged Mushrooms and Crispy Pork Belly that was Smoked Around the Corner with a Stone Ground Country Mustard Cream...



Cast Iron Skillet Seared New Hampshire Brook Trout with Whipped Sweet Potatoes and The North Family Farm's Organic Maple Browned Butter...



Pan Roasted Bonnie Brae Farm's New Hampshire Red Deer with a Smoky Dark Artisan Chocolate Sauce...



The Freshest Mess of Will's Organic Garden Grown Baby Greens, Flowers and Herbs Tossed in a Switchel Vinaigrette with Strawberries, Canterbury Wildflower Bee Pollen and Shaved NH Farmhouse Cheddar...



Very, Very, Very Slow & Low Canterbury Coffee Braised Thunder Ridge Ranch Angus Beef with Horseradish Mashed Potatoes, Candied Garden Grown Baby Carrots and Natural Pan Drippin's...



A Shaved Ice of Farnum Hill Farmhouse Hard Cider with a Deconstructed Flavor Profile...



Some of New Hampshire's Artisan and Farmstead Cheeses...

- SANDWICH CREAMERY'S COULOMMIER
- BOGGY MEADOW FARM'S FANNY MASON FARMSTEAD BABY SWISS
- HEART SONG FARM'S VALENCAY
- SANDWICH CREAMERY'S WHITE FACE BRIE
- HEART SONG FARM'S GOATS MILK CAMEMBERT

\$50 p/p

(a percentage of tonight's proceeds will go directly to The NH Dept. of Ag.'s Farm to Restaurant Connection)

-This menu is compiled of 100% New Hampshire made products that we have acquired from the local farmer, birdman, bee keeper, cheese maker and even our own organic gardeners-



CANTERBURY
Shaker Village