

**EAT.
DRINK.**

GIVE.

DINNER MENU

WITH WINE PAIRING FOR EACH COURSE

FIRST
COURSE

**Tyler Anderson
& Niles Talbot**

Millwright's Restaurant

sungold tomato tart, parmesan, basil,
warm onions

SECOND
COURSE

Prasad Chirnomula

Chef Prasad Indian Kitchen

morel mushroom, blue crab and sweet
potato patties, sundried turmeric white peas,
tamarind, date, raisin and jaggery glaze,
whipped sweet ginger yogurt, crispy okra

THIRD
COURSE

Jeffrey Lizotte

Present Company

toasted corn and black truffle agnolotti,
smoked bacon and creamy sugar snap peas

FOURTH
COURSE

Billy Grant

Restaurant Bricco
Bricco Trattoria

braised short rib in red wine, creamless
creamed local corn

DESSERT
COURSE

Kristin Eddy

Millwright's Restaurant

chocolate bavarios, dark fruits, chocolate
cake, whipped crème fraîche

MONDAY, SEPT 9 • 6:30 PM • MILLWRIGHT'S RESTAURANT

FOODSHARE

860-286-9999
www.foodshare.org

