



You are invited to attend
**New Haven Lawn Club
Preservation Trust**

gala

November 9, 2018
from 7 to 11 pm
193 Whitney Avenue
New Haven, Connecticut

DJ and Dancing
Festive attire, black tie optional
Seating requests welcome
(maximum 10 guests per table)

\$250 per person
(\$125 tax-deductible)

Check payable to
NHLC Preservation Trust

RSVP by November 2
to Chet Chicosky
chet.chicosky@nhlawnclub.com
203.777.3494

Menu

hors d'oeuvres

Roasted pear sweet potato crostini, cider glazed butternut squash,
crispy brussel sprout petals, spicy pumpkin slaw

Sherry muscovado glazed pork belly, fried apple "pie",
maple sweet potato, savory pumpkin seed streusel, crispy pearl onion

Pomegranate chicken,
truffle ricotta spaghetti squash johnnycake,
spicy apple marmalade, micro parsley and leek salad

Sumatra coffee rubbed duck breast,
maple sweet potato pancake, pickled mushroom purée,
autumn veg salsa, salted caramel drizzle

Herb aged cheddar flat bread, applewood short rib, crispy jalapeño,
pumpkin ale rosemary drizzle, spiced pistachio flaxseed crumb,
crispy chipotle dusted leeks

Mojo grilled prawn, tempura fried rice croquette,
prune pecan ancho chili chutney, orange scented crema

stations

Connecticut cheese and charcuterie display

Connecticut Blue - Arethusa Dairy Farm
Nehantic Abbey - Beaverbrook Farm
Melinda May - Mystic Cheese Company
Dulce and Amoure salumi - Before and After Farms
Raincoast rosemary olive and Fire Hook crackers

Shellfish raw bar

blue point oysters, little neck clams, gulf shrimp,
marinated new zealand mussels,
lemon, cocktail sauce, mignonette sauce

first

Pumpkin financier, celeriac yuzu puree, cider poached asparagus,
hazelnuts, roasted citrus, lemongrass kaffir lime reduction, honey powder
smoked pepper orange brioche crouton, squash pistachio vinaigrette

main

Mignon of beef & sea bass duet

Mignon of beef
andouille and esrom pudding, purple sweet potato and smoked plum puree,
wilted pea tendrils, roasted shallot thyme demi

Seared sea bass
fall squash and crab saute, herb roasted matsutake mushrooms,
meyer lemon curry brown butter

or

Roasted apple stuffed with quinoa and kale,
pumpkin hummus, garlic rapini, maple roasted brussel sprouts,
caramelized fig, cranberry ginger gastrique, toasted pumpkin seeds

dessert

Silk chocolate praline sabayon

with layers of sprinkled hazelnut chocolate
dacquoise and caramel