



Please join Field House Farm and hen & heifer for a unique culinary event...

- AN EVENING OF DESSERT -

Wednesday, November 5th at 7pm at Field House Farm in Madison, Connecticut

Indulge in six thoughtfully composed plated desserts prepared in the Field House Farm kitchen by the pastry team at hen & heifer. Chef Whang Suh - of the French Culinary Institute and Per Se restaurant - and his kitchen team will prepare...

1

Fruit

“Sweet and Sour Apple”

honeycrisp apple, cranberries, walnut blancmange

2

Bread

“Brioche Three Ways”

tropézienne, feuilleté, beignet

3

Caramel

“Cake and Ice Cream”

caramel chestnut cake, caramel ice cream, nougatine, dulcey

4

Chocolate

“Chocolate Sensations”

sorbet vacherin, flourless cake, bavarois

5

Coffee

“Cappuccino Ile Flottante”

spiced coffee, poached meringue, cajeta, manjari

6

Nightcap

“Night Recap”

mignardises, advocaat

Complimentary cocktails and premium wine pairings provided by John Algieri of Madison Wine Shop.

\$120 per person.

To reserve, please contact Stephanie Lesnik at 203.779.9187 or fieldhousefarm@hotmail.com.

Reservations close on or before October 31st as seating is limited. Special dietary requests cannot be honored.