



## Sample Winter Menu for Private Parties

### *Amuse*

brie and bacon onion marmalade tartelette

### *Starter*

apple butternut squash soup

### *Main*

roast pork in cider cream sauce

### *After*

crispy greens with cider pepper vinaigrette

### *Dessert*

beggars' purses with ginger pear filling and crème fraîche

Price: \$50 excluding tax and service. Includes sparkling and flat water, cider, hot tea, coffee and farmstead breads. Organic and New York State wine and locally brewed beer available by the glass/bottle. You are free to bring your own wine or beer: corkage fee of \$10 per wine bottle applied. Cash, checks or credit cards accepted. Your dining experience is created with the best of the farm's harvest of organic and grass-fed meats, eggs, dairy and include Heller's Farm in Bainbridge, Lucky Dog Farm in Hamden and Sherman Hill Farmstead in Franklin.

A  
Farm  
to Table  
Dining  
Experience

Fable

November 12, 2011

*Closed for a Private Party*