CT BABY RED RUSSIAN KALE
Urban Valley Acres Baby Red Kale, Blue Cheese, Candied Walnuts, Strawberry Citrus Vinaigrette

CT SCALLOPS
Pan-Seared Local Sea Scallops, Hudson Valley Wagyu Beef Chorizo, White Beans, Onions, Sauce Verte

NY WAGYU BEEF
Red Wine Braised Hudson Valley Wagyu Beef Cheeks*, Thyme-Scented Squash Purée, Roasted Shallot Jus

HONEY-LEMON VERRINE
Madeleine Sponge, Candied Lemon, Locally Grown Honey Ganache, Pine Nuts, Yogurt Foam

$60++
Items Also Available À La Carte
Supplemental Wine Pairing Available
THIS WEEK'S FEATURED LOCAL AND REGIONAL PURVEYORS AND FARMS:

URBAN VALLEY ACRES
Plantsville, CT
BRIAN ELDREDGE
Urban Valley Acres is a small "micro" farm located in Plantsville, Connecticut. What makes us a "micro" farm you may ask? To start, we farm on less than ¼ of an acre of land. Unlike a traditional farm, you won’t find any large open fields, pesticides or even a tractor here. What you will find are shovels, rakes, forks, wheel barrows and most importantly, lots of hard work.

So by now you’re probably asking yourself, how is this all possible? Well, with the help of “SPIN” farming techniques, Urban Valley Acres can produce yields comparable to a farm nearly 5 times its size! What is “SPIN” farming and why isn’t every farmer using this technique then? Let’s start with the basics. “SPIN” farming (also known as Small Plot Intensive farming) is the practice of very densely planting, usually, quick-growing crops. This allows for as many as four different crops to be planted in the same area over a typical growing season. In turn, this provides a very high yield, per square foot of growing area.

That is why we, at Urban Valley Acres, are throwing away all the traditional farming techniques in favor of a more sustainable, organic and environmentally-friendly approach to small scale agriculture production. We hope you will join us in sampling some of the highest-quality produce Urban Valley Acres can offer.

HUDSON VALLEY WAGYU™
Climax, NY
EMILY AND CHARLES HECKROODT
Emily and Charles met in California. After commuting cross-country for a year, Charles was finally able to convince Emily to move to rural New York and run a farm. They can think of no better place to live and farm than upstate New York! Hudson Valley Wagyu strictly raises certified 100% Full-blood Wagyu. Every carcass has a lineage, every cut has a story. Cattle spend their lives free-ranging on rich, grass pastures and are treated like family.