

North Star Sheep Farm Dinner  
August 23, 2015

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To Start

Middle Intervale Farm corn fritters  
with saffron aioli & scallion

Rhode Island black bass ceviche  
with peri peri, lime & cilantro

Buttermilk biscuits, ham & pepper jelly

*2013 Christophe Thorigny Vouvray Brut,  
Loire Valley, France*

*Rising Tide Brewing Island Trail Ale*

Dinner

Browne Trading Company Maine bluefin  
tuna three ways: toro tartare, chu toro  
& maguro crudo

*2013 Bodegas Garzon Albariño, Uruguay*

North Star Sheep Farm confit rabbit  
succotash with Middle Intervale Farm wax  
beans & Dandelion Spring Farm heirloom  
tomatoes

*2013 Dashe Cellars Grenache Blanc,  
Monarch Min Vineyard, Sierra Foothills,  
California*

North Star Sheep Farm lamb two ways:  
whole roasted & porchetta with tabouleh,  
feta & Stonecipher Farm parsley

*2013 Fatalone Primitivo, Puglia, Italy*

Brown butter financier with wild Maine  
blackberries & Spring Farm mint

The chefs would like to thank

North Star Sheep Farm

Rising Tide Brewing

Browne Trading Company

Stonecipher Farm

Straw's Farm

Dandelion Spring Farm

Middle Intervale Farm

and

Standard Baking Company

Cheers!

## Chef's Recipe

Rhode Island black bass ceviche  
with peri peri, lime & cilantro

Makes ceviche for two.

1/2 pound Rhode Island black bass, filleted  
1/4 cup cilantro leaves, torn  
6 tbsp lime juice (about 3 limes)  
1/2 red onion, minced

1 tsp peri peri spices  
1 tsp sea salt  
A pinch of black pepper

Chop the bass fillet into small cubes, and toss lightly with salt and pepper in a medium bowl.

Pour the lime juice over the fish and mix well (throw the lime rinds in there for good measure!)

Cover and refrigerate for at least 4 hours. The acid from the limes will "cook" the fish in this time.

Just before serving, remove from the refrigerator and toss the remaining ingredients into the bowl. Remove lime rinds, mix well and serve.

Garnish with a few fresh cilantro leaves and a pinch of Maldon salt. We serve ours with housemade plantain chips.