

FOSSIL  FARMS

MARKET
— AND —
KITCHEN


SMOKY BIG SPRING DINNER
Saturday, May 25, 2024, 5:00PM

Assortment of Passed Hors D'oeuvres

First Course

*Stuffed Morels, Spring Peas, Foraged Greens,
Fermented Honey Cured Egg*
Chef Bianca Concepcion, Fossil Farms

Second Course

*Rabbit Fricassee, Spring Leeks, Heirloom Carrots,
Salsa Verde*
Chef Anthony Bucco, Landmark Hospitality

Third Course

*Whole Stuffed Pollock, Ramps, Guanciale,
Sea Lettuce, Milk Bread*
Chef Seadon Shouse, Halifax Hoboken

Fourth Course

*Lambchetta, White Bean Tabouleh, Mint,
Preserved Lemon Zoug*
Chef Jeff Galan, Fossil Farms

Fifth Course

*Olive Oil Cake, Red & Green Strawberry,
Honey, Cream*
Chef Bianca Concepcion, Fossil Farms

In Collaboration with:

LANDMARK
HOSPITALITY



HALIFAX