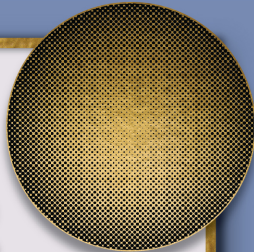


SATURDAY, AUGUST 17TH, 2024

APPALACHIA SUMMER DINNER



CELEBRATING THE FLAVORS OF APPALACHIA
With Chef Felix Gonzalez • *Viaggio Ristorante & Osteria Crescendo.*

COURSE ONE • CRAWFISH & CLAMS

**COUNTRY Ham, BRAISED Sweet PEPPER,
HERBS, GRILLED BREAD**

COURSE TWO • SOPRESSINI

**RABBIT Ragu, ROASTED CORN,
SCALLION GREMOLATA, BREADCRUMB**

COURSE THREE • PARSLEY CRUSTED TROUT

POTATO CROQUETTE, HEIRLOOM TOMATO INSALATA

COURSE FOUR • SMOKEY LAMB NECK

GREEN TOMATO CONSERVA, HOPPIN' JOHN, CRACKLIN

COURSE FIVE • BLACKBERRY COBBLER


BURNT HONEY, PISTACHIO CREAM

RESERVATIONS ONLY

Please call (973) 917-3276

or email store@fossilfarms.com

\$175 per person, BYOB

FOSSIL  FARMS


Osteria Crescendo

MARKET
— AND —
KITCHEN



Viaggio