



Bartlett's Ocean View Farm
Nantucket, MA
August 25, 2007

skip bennett's island creek oysters
lowell whiteford's littlenecks grilled
with farm herb butter
neil cocker's tuckernuck mussels
bill sandole's smoked bluefish pate
brewer's assortment from Cisco Brewers

erin's anti pasti of bartlett's farm
vegetables
grilled focaccia with sea salt,
virgin olive oil & herbs
zucchini-lemon & mint
olive oil braised eggplant, fresh field
tomato
with pomegranate
pickled beets & greek yogurt
Lolonis Ladybug White

chuck butler's nantucket lobster & corn
chowder with black pepper bread sticks &
herb butter
Lolonis Fume Blanc 2006

bartlett's farm 'green' salad with heirloom
tomatoes & vermont cheese & butter's
green goddess dressing

grilled local catch of the day from
nantucket seafood
fresh ratatouille, roasted fingerling
potatoes
& basil aioli
Petros "Red Meritage Sele" 2002

lemon thyme & rosemary pound cake with
roasted peach compote
& lemon verbena cream

Jim Denevan, Katy Oursler &
Outstanding in the Field would
like to thank:

Chef Seth Raynor, Angela, Erin &
Friends
The Pearl, Nantucket

Bartlett's Ocean View Farm

Skip Bennett
Oyster Farmer

Chuck Butler
Lobsterman

Neil Cocker
Musselman

Randy Hudson
Cisco Brewers

Wendy Hudson
Sustainable Nantucket

Ted Jennison
Nantucket Seafood

Ann Morello
Lolonis Vineyards, Mendocino, CA

Bill Sandole
East Coast Seafood

Vermont Cheese & Butter
Websterville, VT

Lowell Whiteford
Clam Man

and the OitF crew!