



## "The Hands that Feed Us"

A four course meal prepared by Chef Tim Quinn will be served as you enjoy a panel discussion/symposium with presentations on local and sustainable agriculture, aquaculture and viniculture, presented by local farmers, fishermen, vintners, and chef's promoting the sustainability of locally produced items.

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Seamen's Inne Schafer Tap Room  
7pm

### **January 23**

Bomster Scallops, Stonington, CT.  
Maugle Sierra Vineyards, Ledyard, CT; Red and White Wines

### **February 20**

Beaver Brook Farm, Old Lyme, CT; Lamb, Cheeses, Chicken  
Jonathan Edwards Winery, North Stonington, CT; White, Red, Dessert & Port Wines

### **March 27**

Four Mile River Farm, East Lyme, CT; Beef, Eggs, and Pork  
Sharpe Hill Vineyards, Pomfret, CT; White & Red Wines

### **April 17**

Cato Corner Farm, Colchester, CT; Farmstead Cheeses  
Priam Vineyards, Colchester, CT; White, Red & Dessert Wines

### **May 7**

Footsteps Farm, Stonington, CT; Beef, Pork, and Chicken  
Stonington Vineyards, Stonington, CT; White & Red wines

\$60 per person, \$110 couple  
Choose 3 Dates for \$170 per person, \$300 couple  
All inclusive of tax and gratuity

For reservations please call 860.572.5303

