



# Alex Scott



Alexandra "Alex" Scott was born to Liz and Jay Scott in Manchester, Connecticut on January 18, 1996. Shortly before her first birthday, Alex was diagnosed with neuroblastoma, a type of childhood cancer. When she was just four-years-old, Alex held her first childhood cancer fundraiser in her front yard and raised over \$2,000. By the time of her death in 2004, Alex raised \$1 million and inspired a legacy of hope and cures for childhood cancer.

At ALSF our mission is to change the lives of children with cancer through funding impactful research, raising awareness, supporting families, and empowering everyone to help cure childhood cancer.

Since Alex set up her first lemonade stand in 2000—truly exemplifying the saying "When life hands you lemons, make lemonade"—we have raised more than \$200 million.

That money has helped to:

- Fund more than 1,000 cutting-edge research projects at nearly 150 institutions.
- Create a travel program to help support families of children receiving treatment and develop resources, such as our SuperSibs! program to help people everywhere affected by childhood cancer.



## MEET CHEF

# Ben Freemole

OF TAVERN AT GRAYBARNS



Born and raised in western Montana, Chef Ben Freemole graduated from Le Cordon Bleu in Portland, OR after studying creative writing at the University of Montana. Prior to opening the Tavern at Graybarns, Chef Ben has been fortunate enough to work in kitchens from Los Angeles to New York to London. During his time in the northeast he has been smitten by the wealth of seafood from the coast, the abundance of seasonal produce and the spirit of the farming community.

## MEET

# Drew Duckworth

OF MILLSTONE FARM

Drew Duckworth is the Farm Manager at Millstone Farm. Having arrived at Millstone in January of 2019, he has overseen the progress in the growing and grazing systems at the farm. He instituted many regenerative farming practices to increase the health of the community, the animals, and the land. Prior to Millstone, Drew worked on multiple farms in New Hampshire and Maine, gaining valuable experience with a variety of crops and livestock over a five year span. His passion for connecting people to the natural world began as a Wilderness Guide in the Western US. Since then, he has made it his mission to find ways to connect people to their environment, their community, and their food.



# *Menu*

## *Beverages*

Bottle of Las Alturas Pinot Noir

Donated by Giovana's Wine and Spirits of Stamford, CT

Craft beer

Donated by Roadhouse Brewing Co. of Jackson Hole, WY

## *First Course*

Roasted Millstone Squash with maple agro dolce,  
hazelnuts, smoked brassicas

## *Second Course*

Millstone Old Spot Pork Chop, Belly & Ham, braised  
cabbage, mustard, kohlrabi

## *Dessert*

Millstone Carrot Cake, cream cheese frosting, orange  
marmalade

# Ingredients

## **SQUASH**

MAPLE AGRODOLCE- VT MAPLE SYRUP, APPLE CIDER VINEGAR, GRAYBARN SAGE,

HAZELNUTS- ROASTED HAZELNUTS, BROWN BUTTER SOLIDS, FRIED SAGE, SALT  
SMOKED KALE- BUTTER, KALE, SALT, SHAVED GARLIC, OLIVE OIL

ROASTED SQUASH- MILLSTONE SQUASH, OLIVE OIL, SALT, BLACK PEPPER PINK  
PEPPERCORN

WHIPPED MASCARPONE- HEAVY CREAM, MASCARPONE CHEESE  
MALDONS SALT- LEMON ZEST, SEA SALT

## **PORK**

PORK CHOP- SALT, PEPPER, OLIVE OIL

PORK BELLY- SALT, SUGAR, STAR ANISE, FENNEL SEED, CURING  
SALT, GARLIC, THYME

PORK HAM- DIJON MUSTARD, HONEY, SALT, GARLIC, THYME, BLACK  
PEPPER

CABBAGE- CABBAGE, RED WINE, RED WINE VINEGAR, STAR ANISE,  
FENNEL SEED, SALT, GARLIC, THYME, PEPPERCORN, BAY LEAF, ONION

MUSTARD- EGG YOLK, BROWN SUGAR, MUSTARD POWDER, RICE  
VINEGAR, HONEY, SALT, WATER  
MUSTARD GREENS

KOHLRABI- KOHLRABI, OLIVE OIL, SALT, BLACK PEPPER

PORK ROTI- MILLSTONE PORK STOCK, ROASTED CHICKEN STOCK

## **CARROT CAKE**

CAKE BATTER- MILLSTONE CARROTS, CUP4CUP GLUTEN FREE FLOUR,  
EGGS, OLIVE OIL, NUTMEG, CINNAMON, BAKING SODA, SALT, SUGAR

FROSTING- CREAM CHEESE, BUTTER, POWDERED SUGAR, VANILLA BEAN

MARMALADE- ORANGES, ORANGE JUICE, SUGAR, WATER

# Heating Instructions

## **SQUASH**

- Preheat oven to 350 F
- Line a baking tray with parchment paper
- Remove squash and drizzle with olive oil
- Remove kale and drizzle with olive oil, add a knob of butter & toss w/ shaved garlic.
- Place both neatly on baking tray once oven is preheated place in oven for 15-20 minutes.
- During this time, gently heat agrodolce in small sauce pot to a simmer.
- Remove squash and kale from oven and place on plate, drizzle with warmed agrodolce dollop whipped mascarpone in a few areas on top
- Finish with pink peppercorns

## **PORK**

- Remove mustard sauce from refrigerator and allow to come to room temperature.
- Place braised cabbage in small sauce pan or saute pan and allow to come to room temperature.
- Place pork roti in a small saucepan with a touch of water and allow to come to room temperature.
- Heat a large saute pan over medium heat until very hot.
- Place pork belly into pan and allow to crisp and render off some excess fat once golden brown on one side, remove from pan and place on baking sheet lined with parchment paper.
- Using the same saute pan and rendered fat, repeat steps with pork chop & fresh ham.

## **PORK**

continued

- Place roasted kohlrabi on sheet tray with pork place in 350F oven for 10-12 minutes, you can do this at the same time as you place your squash in the oven.
- During this time heat your cabbage & pork stock until hot remove pork & kohlrabi from oven and cover loosely with aluminum foil to keep warm and rest.
- Place braised cabbage on plate with kohlrabi top with the chop, ham & belly toss mustard greens in a small amount of olive oil, salt & lemon juice and add to pork drizzle pork sauce over pork add mustard as desired.

## **CARROT CAKE**

- Remove from package and try to wait until after dinner to eat
- Dunk into cream cheese frosting

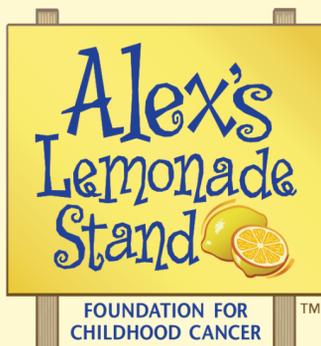
*Bon  
Appétit!*

*Thank You!*  
*for your support of*

JOIN US AT



*Alex's*  
TABLE



**ALEX'S TABLE CONNECTICUT**