

Greenwich Historical Society to Host Green Market Supper

Cos Cob, CT, May 22, 2015--This evening of fine food and conversation harks back to the era when Bush-Holley House was a boarding house noted for lively company and meals fresh from the garden. Taking a page from history, this casual-chic Green Market Supper will begin with cocktails and a stroll of the same lush landscape that inspired works by the American Impressionists of the Cos Cob art colony. Classical guitarist Edward Wright will create a mellow groove, and farmer Dina Andrews of The Hickories, a farm and CSA in Ridgefield, will walk guests through the site's period vegetable garden to talk about local farming and gardening trends and historic influences on today's menus.

Cocktails and dinner will be artfully prepared by award-winning chef Tim LaBant of The Schoolhouse at Cannondale restaurant in Wilton, CT. An early proponent of "local and seasonal" movement, LaBant has been lauded as "the best and most creative farm-to-table Chef in Connecticut." LaBant and Andrews have a close working relationship, and many of the items on the evening's menu will come directly from The Hickories farm.

Cocktails begin at 6:00 followed by a family-style dinner at 7:00 pm. Adults only with seating limited to 70 people. Reservations required. While cocktails and wine are included, guests are welcome to bring a favorite wine to enjoy and share.

The Green Market Supper is partially underwritten by the David R. Wierdsma Fund, established to support select programs at the Greenwich Historical Society.

Green Market Supper

Friday, June 26, 2015

6:00 to 9:00 pm

\$75 per person, includes cocktails and wine.

Greenwich Historical Society

39 Strickland Road, Cos Cob, CT 06807

For reservations, visit www.greenwichhistory.org or call 203-869-6899, Ext. 10.

Photo caption: Featured chef Tim LaBant