



Hunterdon Land Trust

Protecting the places you love

111 Mine Street • Flemington, New Jersey 08822

Phone: (908) 237-4582 • Fax: (908) 237-2225

E-mail: info@hlta.org Web: www.hunterdonlandtrust.org

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Contact: Alison Levine
(908) 237-4582
alison@hlta.org

MILFORD OYSTER HOUSE HOSTS FARM TO TABLE DINNER TO BENEFIT THE HUNTERDON LAND TRUST

The Fifth Annual Farm to Table dinner benefiting the Hunterdon Land Trust will be held at the Milford Oyster House on Tuesday, July 17th. As lifelong residents of Hunterdon County, Chef Ed Coss and his sister Amy, co-owners of the Milford Oyster House, support the mission of the Hunterdon Land Trust to preserve open space for future generations and to support and encourage farming in the community. “Our great grandfather was a dairy farmer in Charlestown and our great-great grandfather was a farmer in Mt. Pleasant. Although we are not farmers ourselves, we try to support the agrarian community of Hunterdon County however we can,” said Chef Coss.

Chef Coss will present a menu sourced entirely from the Hunterdon Land Trust's Dvoor Farm market. The market is held each Sunday from 9 am to 1 pm at the Historic Dvoor Farm, 111 Mine Street, Flemington. The dinner will consist of four courses accompanied by local wine. The meal will begin with Phillip's Farm berries in Prosecco at 5:30 in the bar. Dinner will be served at

6PM in one seating limited to 50 people. Dinner will consist of Comeback Farms squash served three ways as the first course, a second course of a Sandbrook Farms baby lettuce salad accompanied by rainbow cherry tomatoes, and a main course of Griggstown Turkey burger sliders with rainbow Swiss chard slaw, braised Swiss chard, and mushroom potato gratin made with Bobolink cheese. Dessert will feature Sweet Valley Farm peaches braised with mint and honey accompanied by Tassot Apiary honey comb. “My inspiration for the menu came from thinking about the many uses of fruits & vegetables,” said Coss. “I wanted to try to use the same kind of produce several different ways on the same plate.”

Milford Oyster House is the highest Zagat rated seafood restaurant in New Jersey and among the top ten highest Zagat rated restaurants overall in NJ. “The only way to get a rating like that is to care about the ingredients and the best ingredients are fresh and local,” said Coss.

“I’d like to thank Ed and Amy for hosting this distinctive event. They truly appreciate the value of locally sourced ingredients in creating inspired dishes while supporting the rural economy of Hunterdon County.”

The mission of the Hunterdon Land Trust is to preserve and protect the rural character and natural resources of Hunterdon County. Over the past four years the dinner at the Milford Oyster House has raised close to \$7,000 for the Hunterdon Land Trust. Reservations for the July 17th dinner can be made by calling the Oyster House directly at 908-995-9411. The benefit dinner is \$75 per person excluding tax and gratuity.

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Suggested photo captions: Chef Ed Coss shops the Hunterdon Land Trust Farmers’ Market in preparation for a benefit dinner July 17th.