



Farm Tour & Sunset Dinner

OCTOBER 12, 2012



Appetizer

Cheese Board
local honey, artisan breads

Garden Crudite
Green Goddess

Steamed Edamame
sea salt and soy

Parsnip Taco
kale, radish, pickled onion, curry crème

Hors d'oeuvres

Fried Green Tomato
goat cheese, reduced balsamic, fried sage

European Cabbage Roll
farm beef, garlic, thyme

Brie Bruschetta
apple tomatillo chutney

Soup

Pumpkin served in mini baked pumpkin
crème fraiche, sunchoke

Pasta

Farm-made Tagliatelle
spinach, herbs, garlic, olive oil

Salad

Arugula mix
apple, radish, pumpkin seed, maple balsamic

Dinner

Herbed Roast Chicken

Rustic Mashed Potato

Roasted Root Medley

Artisan Bread
roasted garlic oil, maple butter

Dessert

Carmel Apple
Salted shortbread, whipped cream