



FARM TO TABLE BENEFIT DINNER · October 1, 2022

Cocktail Hour · 5:30 pm

Alcohol-free cocktail

Selected wines from Montinore Biodynamic Estate Vineyards Estate

Hors d'oeuvres

FAMILY STYLE DINNER · 6 pm

Appetizer

Mezze with dairy pickles and ferments

Labneh and garden chips

Salad

Delicate lettuces, lemon-infused extra virgin olive oil, fresh herbs, baby beets *df/ gf*

Main Dishes

Seared and roasted grass-fed petite filet beef with onion and sweet pepper jam *df/ gf*

Crispy skin roasted chicken with herbs and dijon beurre blanc

Butternut and kale, pumpkin seed and cashew crunch *vegan/gf*

Hakurei turnips with falafel crumb, creamy sesame and harissa *vegan/gf*

Duck fat roasted carrots, carrot curry sauce, pickled dates *gf*

Swiss chard malfatti, cauliflower, parmesan, and heirloom tomato sauce

Roasted white roots, rutabaga, potatoes, kohlrabi, celeriac with honey and horseradish *vegan/gf*

Desserts

Honey nut squash beignets

Naomi's chocolate truffles

Lemon verbena petite fours

FEATURING DIARY, HERBS, HONEY, AND PRODUCE FROM THREEFOLD COMMUNITY FARM