



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 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

\*DAIRY, HERBS, HONEY, AND PRODUCE FROM THREEFOLD COMMUNITY FARM

