



FARM-TO-TABLE BENEFIT DINNER

September 30, 2023

Cocktail Hour · 5:30 pm

Cafe's No Alcohol TCF Honey Nut Squash & Apple Cider Shrub Cocktail

Selected wines from Montinore Biodynamic Estate

Passed Hors d'Oeuvres

FAMILY STYLE DINNER "World Café" · 6 pm

Appetizer

International Mezze Platter:

Hari – Green Chutney

Muhammara Dip*, Roasted TCF Red Peppers & Walnuts

Herbed Labne with TCF Cucumbers

Pickled TCF Shishitos

Papadams

Salad

TCF Lettuces, TCF Honey & Chive Blossom Vinaigrette,
Pears, Pickled Red Onion, Raw Walnuts, Nasturtium

Main Dishes

Gujarati Dal Vada (lentil fritters), TCF Sweet Potato Curry & Fermented TCF Beets (India)

Roasted TCF Carrots with Vadouvan Spiced Granola, Yogurt (France)

Syrian Glazed Chicken*, Pomegranate Molasses & Pistachio (Syria)

TCF Butternut Gnocchi, Sage, Brown Butter, TCF Root Vegetable Confetti (Italy)

Roasted Broccoli, Gochujang, Sesame (Korea)

Desserts

TCF & Threshold Farm Heirloom Apple Fritter with Sweetened Sour Cream Vegan (USA)

TCF Lemon Verbena Panna Cotta (Italy)

Chocolate Bark* with Pistachio, Cranberries & Cinnamon (France)

*Contains nuts