



2020 Field to Fork Menu

Amuse Bouche

A "Toast" to the Garden

Course 1

Smoked Trout Dip

Avocado, Tomato, Onion Caper Salsa
Potato Chips

Course 2

Roast Sugar Pumpkin Soup

Chili Pumpkin Seed Pesto
Pumpkin Rolls with Chimichurri Butter

Course 3

Roasted Root Vegetables

Quinoa & Pomegranate
Tahini Maple Vinaigrette
Crispy Chicken Skin

Course 4

Ten Spice Buffalo Short Rib

Garlic Potato Puree
Shitake Ragout
Swiss Chard & Garlic Chips

Course 5

Sweet Corn Ice Cream

Caramelized Bacon
Cookie Crumble
Crispy Corn & Pickled Blackberries

Course 6

Buttermilk Blue, Cranberry Cheddar, Lavender Goat Cheese

Apple Pecan Chutney, Honeycomb, Apple Chip