

Farmers' Dinner August 10, 2017

In the Yard:

Amuse Bouche...

Salem Cross Farm's Herbed Meatballs with Marinara

Garden Beet Marmalade on a Crouton

Shepherd Gate Farm Goat Cheese Mousse on home-made Parmesan Baked Crackers

Hamlet Grove Brandy Chicken Liver Pate Crostini

Tomato Basil Crostini with a Balsamic Reduction and Maldon Salt

Eggplant Caviar on Toasted Pita Bread

Herb Harvest Cheese Spread & Salem Cross Inn's Famous Cheese Spread with crackers and garden vegetables

Cool Refreshing Drinks...

Mint lemonade | Hibiscus ice tea

In the Barn:

Starter Course...

Poached leeks with a Citrus and Truffle Oil Vinaigrette

Salad Course...

Red, Green and Freckled Lettuces, Carrots, Shallots and Edible Flowers tossed with a Red Wine and Caramelized Shallot Dressing

A selection of Homemade Breads

Entrée...

Hamlet Grove Farm Roasted Half Chicken with Rosemary and Honey Demi-Glaze

Herbed Roasted Potatoes from our garden

Green Beans Almondine and whatever our Morning Surprise Garden Harvest offers to us!

Dessert...

Peach Chamomile Shortcake

This menu is subject to change because, you know Mother Nature Rules!