

Farmers' Dinner September 14, 2017

In the Yard:

Amuse Bouche...

Baked Stuffed Garden Cherry Tomatoes
Pate a Choux with Robinson Farm Cheese and Garden Savory Herbs
Shepherd Gate Farm Goat Cheese, Chive and Honey Crostini
House Cured Gravalax with Dill Crème Fraîche on Toasted Brioche
Cauliflower Fritter with Chive Dipping Sauce
Mini Dill Ratatouille on Toasted Pita Triangles
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...

Soup Duo – Ginger Carrot Soup and Apple Parsnip Soup
topped with Crème Fraîche and Leek Julienne garnish

Salad Course...

Garden Heirloom Tomato Salad with a Tarragon Champagne Dijon dressing
Assorted Homemade Breads with Whipped Chive Butter

Entrée...

Salem Cross Farm Pasture Raised Beef Short Ribs slowly baked
with Vegetable Burgundy Lavender Demi-Glaze
Chive and Cheddar Duchess Potatoes from our garden
Bacon Roasted Brussel Sprouts and Orange Dill Glazed Carrots

Dessert...

Baked Apple Dumpling made with homemade puff pastry
and topped with Vanilla Ice cream and a Caramel Garnish

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