

Farmers' Dinner August 23, 2018

Cocktail Hour in the Yard:

House-made Beef Sausage using Salem Cross Farm Black Angus Beef, Fresh Garden Herbs, carefully selected Spices and served with Hoppy Brown Mustard

Garden Fresh Beet Chip topped with Shepherd Gated Farm Goat Cheese and Beet Mousse, Micro Greens, Burnt Orange Syrup, Toasted Pepita Seed

House-made Pork Terrine using Pork from Frohloff Farm, Savory Garden Herbs and Vegetables, Pickled Vegetables

Hamlet Grove Chicken Liver and Bacon Pate, Almond Pesto, Crostini

Garden Tomato, Fresh Basil, Balsamic Pearls, Fresh Mozzarella, Malden Salt, Cracked Black Pepper, EVOO, Grilled 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

Dinner in the Barn

Starter Course...

Chilled Leek Soup with Fresh Oyster Float – charred leeks, potato cream, cold smoked Duxbury Oyster, brioche crouton, grilled peach-paprika jelly, EVOO, fresh chives

Salad Course...

Fresh Cut Garden Greens, Shaved Radish, Edible Flowers, Carrot, Red Onion, Candied Beets, Cider-Celeriac Dressing

Herbed Breads and Butter

Entrée...

Hamlet Grove Farm Roasted Half Chicken, Garlic Sweet Carrot Dill Butter,

Fresh Herbs, Pan Gravy

Herbed Roasted Potatoes from our garden

Green Beans and whatever our Day-of Surprise Garden Harvest offers to us!

Dessert...

Peach Shortcake with Herbed Buttermilk Biscuit

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