

Farmers' Dinner September 13, 2018

Cocktail Hour in the Yard:

Salem Cross Farm Black Angus Beef Garlic Herbed Meatballs topped with Sage Red Eye Gravy

Baked Eggplant Fries with Smoked Jalepeno Aiolo

Salmon Mousse on Prawn Crackers with Wasabi Tobiko

Mini Ratatouille Kabobs with Herbaceous Vinaigrette

Local Mushroom and Cricket Creeks Tobasi Cheese on Brioche Toast

Herb Harvest Cheese Spread & Salem Cross Inn's Famous Cheese Spread with Crackers and Garden Vegetables

Cool Refreshing Drinks...

Fresh Squeezed Lemonade

Hibiscus Iced Tea

Dinner in the Barn

Starter Course...

Butternut Apple Bisque with a Cider Reduction

Salad Course...

Mixed Heritage Greens with Radish, Pear, spiced Pecans, Sugar Pumpkin Croutons, House Cured Bacon and a Spiced Pear Champagne Vinaigrette

Apple Strudel Muffins, Rosemary Focaccia

Garden Herb Butter

Entrée...

Smoked Salem Cross Farm's Black Angus Beef Roast with Cider Chardonnay Veal Reduction

Horseradish Whipped Potatoes from our garden

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

Dessert...

Salted Caramel Apple Custard Tart

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