

Farmers' Dinner August 22, 2019

Cocktail Hour in the Yard:

Summer Squash Roulade with Roasted Pepper & Shepherd's Gate Goat Cheese

Toasted Flat Bread with Eggplant Caponata, Mint, Crème Fraiche

Prosciutto Wrapped Breezeland Orchards Peaches with Aged Balsamic

Crumbled Sausage & Local Mushroom Ragout on Kale Trumpet

Bruschetta with Purple Basil, Tomatoes & E.V.O.O

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

Cool Refreshing Drinks...

Lemonade

Hibiscus ice tea

Dinner in the Barn

Soup...

Leek & Summer Savory Double Cream with Lobster Garnish in a Roasted Acorn Squash Vessel

Salad...

Rosemary Caramelized Carrots, Baby Arugula, Burrata Cheese, Honey & Stone Ground Mustard Vinaigrette

Breads...

Focaccia, zucchini muffins

"Pasta & Meatballs!!!"...

Handmade Cavatelli tossed in Basil & Pine Nut Pesto with Tomato Leek Braised Salem Cross Farm Meatball Wedge

Entrée...

Citrus & Roasted Garlic Braised Sunset Valley Farm Half Chicken atop herb & parmesan couscous

Herbed Roasted Potatoes from our garden

Thursday's Garden Harvest Vegetables

Dessert...

Something delicious made with our incredible local peaches!!

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