

# Farm to Table Dinner Menu

**Participating Farms:**

**July 23 2010**

Black Hen Farms, Old Creek Ranch and A.C.E Organics

## **Winery:**

Poetic Cellar Winery

## **Reception**

Deviled Egg Sampler

Guanciale wrapped Mozzarella with Fresh Basil Crostini

Grilled Nectarine Pizette

Cold Roast Beet Soup Shots

## **Starter**

Zucchini Blossom

Stuffed with goat cheese and Pear

Micro Greens

Cinnamon Basil Crème Fraiche

## **1st Course**

Roast Carrots, Beets, Squash, Onions and Burrata cheese on Mache

Soft boiled eggs

Citrus Pistou Basil Vinaigrette

## **2nd Course**

Slow Braised Short Ribs

(Old Creek Ranch)

Gremolata

Farm Vegetable Saute

Grits

## **Dessert**

TBD

**\$65 per person**  
Plus tax and gratuity

Includes hors d'oeuvres, family style dinner, dessert and wine