

# Farm To Table Chaminade Resort & Spa



Friday September 24, 2010

\$65 per person, plus tax & gratuity

5:30pm Reception ~ 6:00pm Dinner

Join us for our final Farm to Table dinner of the season. Enjoy fresh, local ingredients infused into a carefully crafted menu by our own Executive Chef, Beverlie Terra. Guests will have the opportunity to speak with local farmers and wine makers about the local products and wine used to prepare the meal. Enjoy!

For reservations, please call 831.475.5600

## Participating Farms & Winery

Yellow Wall Farm • A.C.E. Organics • Black Hen Farm  
Rebecca King • Field to Feast  
Talbott Vineyards

## Reception

Lamb Sliders - *Rebecca King* - with kale mango salad  
Chicken Galantine - *Surfside Chicken*  
Deviled Egg Sampler - *Black Hen Farm*  
Ostrich Carpaccio - *Ostrich Growers, Watsonville*  
Roast pepper soup shots - *Yellow Wall Farm*  
Eggplant soup shots - *Yellow Wall Farm*  
Cured Sardines on Crostini

## Starter

Sformatini  
House made Ricotta and Feta  
Heirloom Tomato and mixed Basil Vinaigrette

## 1st Course

Mache and Grilled Fig Salad  
Pecorino Cheese  
Heirloom tomatoes  
Apple shallot vinaigrette

## 2nd Course

Douglas Farms Beef

## Dessert

Cheese Course – A selection of local artisan cheeses  
Served with Fresh fruits, crackers, fruit compote  
House made Sorbet

Nick Church - Executive Sous Chef

Beverlie Terra - Executive Chef

\*Menu subject to changes and additions