

DINNER MENU

Hors d'Oeuvres

Vegetable Sushi with Tiny Greens Sprouts

sushi rice, sugar, rice wine vinegar (contains no alcohol), nori, sprouted peas, sprouted radish

Appetizer

Moore Family Farm Polenta Fritters with Prairie Fruit's Ricotta and Dried Tart Cherry Compote

polenta, milk, butter ,salt, pepper, canola oil, ricotta cheese, dried cherries, sugar, honey, star anise, balsamic vinegar

Soup

Butternut Squash Soup with Homemade Guanciale Lardons

winter squash, canola oil, onion, carrot, celery, leek, garlic, red pepper flake, garbanzo beans, salt, pepper, pork, juniper berries, fennel seed

Entrée

Triple S Farm Pastured Poultry Confit or Root Vegetable Pot Pie with Corn and Soy Succotash, Roasted Beets, and Braised Collard Greens

chicken, salt, pepper, sweet corn, soy beans, cilantro, parsley, red pepper, celery, carrot, onion, green onion, beets, olive oil, chives, collard greens, garlic, olive oil ,butter, canola oil

Root Vegetable Pot Pie: Butter, flour, salt, sugar, potato, sweet potato, turnip, carrot, rutabaga, garbanzo beans, parsley, celery, corn starch

Salad

Julienne Apple Salad with Blue Moon Arugula and Prairie Fruits Krotovena Cheese

apples, lemon juice, arugula, diakon radish, pea shoots, goats milk cheese, egg, white balsamic vinegar, olive oil, honey, thyme salt and pepper

Dessert

Rustic Pear Galette With Aged Chevre

Butter, whole wheat flour, salt, sugar, cinnamon, pears, honey, goats milk cheese