

# *Farm to Table Dinner*

**August 28, 2019**

## **Appetizers**

Summer Tomato Stack

With Duck Egg Salad , Nasturtium Flowers, Heirloom Tomatoes

Garlic Scape Green Goddess Dressing GF

Chilled Double Trouble Beet Borscht GF

duo of golden beet and red beet borschts garnished with cucumbers ,fresh dill

“Jurgielwicz Farms” Duck Liver Mousse Pate

house pickled vegetables, “Daily Bread” seeded croutes

Skillet Roasted Pennsylvania Mushroom Pizette V/Vegan\*

golden and red grape tomatoes, marinara sauce, house made mozzarella

\*substitute vegan cheese

## **Entrees**

“Whole Wheat Casarecci Pasta

with “Goose Lane Farms” Braised Farmhouse Chicken Ragout

roasted sweet garlic cloves, Amish candy onions , rich broth, Parmesan

Late Summer Squash and Root Vegetable Curry GF/VEGAN

steamed basmati brown rice, crispy garlic, shallots, Tuscan kale, green tomato chutney

Barnegat Light Genuine Haddock with Sweet Corn Beurre Blanc GF

late summer beans, nasturtium flowers, golden beets, zucchini blossoms

## **Desserts**

Bittersweet Chocolate Mousse Tart with Fresh Figs

Corn Brûlée with Crunchy Caramel Corn and Whipped Cream GF

Cardamom Chèvre Plum Tart with Housemade Lemon- Scented Geranium Ice Cream