

New Hampshire Farm to Table Growers Dinner

Menu

Onion In-Laws

Roasted Georgian Crystal Garlic
Braised Leeks and Grilled Cobra Onions
Roasted Red Pepper Beurre Blanc, Virgin Olive Oil and Balsamic Syrup
Char-belle Farms, Barkers Farm, Nelson Farms, Stonewall Farm, Back River Farm

Spareribs

Molasses Glazed
Fried Bright Lights Swiss Chard Eggroll
Gingered Autumn Cup Squash Chiffon
(Offered as Vegetarian Course upon request)
Kellie Brook Farm, Shagbark Farm, Barker's Farm

Autumn Salad

Red and Green Mustard, Arugula, Mizuna and Buttercrunch
Caramelized Warrior Beets and Banana Fingerling Potatoes
Pan Fried Full Moon Farm Goat Cheese
Chervil and Rice Wine Vinaigrette
Nelson Farms, New Roots Farm, Full Moon Farm

Duo of Venison Sampler

Braised Venison Shanks in Cider and Herbs
Pan Seared Medallions with Shiitake Mushrooms
Steamed Hakueri Turnips and Nelson Carrots
Bonnie Brae Farms, Wake Robin Farm, New Roots Farm

Vegetarian Entrée

Grilled Portabella Mushroom

Stuffed with Brown Rice, Bright Lights Swiss Chard and Goat Cheese
Lipstick and Moskbich Peppers, Roasted Sesame Tahini Sauce
Steamed Hakueri Turnips and Nelson Carrots
Char-belle Farms, Shagbark Farm, New Roots Farm, Wake Robin Farms

Warm McIntosh Apple Crisp

Warm Maple Sabayon and Fresh Ginger Ice Cream
Kellie Brook Farm, Stonewall Farm

Gratuity is warmly welcomed for excellent service