



# Farm to Table Dinner in the Field

Wednesday, July 27th 6 o'clock in the evening \$55 per person

## **Cru'deta**

A selection of our own vegetables served with our own hummus varieties, as well as Garfield's Smokehouse Cheese

## **Bread Basket**

*Assortment of Freshly Baked Breads*

Asiago Cheese Rolls

Spicy Naan Bread

Zucchini Bread

Gluten Free Selection

## *First Course*

### **Caprese**

Our own tomatoes and basil topped with fresh mozzarella from Maplebrook Farms

### **Herb Quiche**

Our fresh herbs combined with locally raised eggs from Gilmanton, New Hampshire

### **Lettuce Wraps**

Our own fresh lettuce filled with all natural turkey, our own bacon, avocado, & our own tomatoes with a selection of dipping sauces

### **Watermelon Feta Wedges**

Fresh watermelon topped with Pineland Farm feta cheese, our own swiss chard & our own basil pesto

## *Second Course*

### **Gazpacho Shooters**

Our own chilled tomato puree garnished with our own cucumber sticks

*or*

### **Mixed Green Salad**

Our fresh mixed greens tossed with red grapes, walnuts & raspberry vinaigrette

## *Intermezzo*

Sandwich Creamery's own Kiwi Sorbet

## *Third Course*

### **Apricot & Thyme Crusted Chicken**

Our own free range chicken grilled served over a bed of zucchini & summer squash ribbons

*or*

### **Slow Roasted Grass-fed Beef**

Our own grass-fed beef in a whiskey glaze accented with our own broccoli florets

*or*

### **Summer Vegetable Pot Pie**

Our own summer vegetables in a light sauce encrusted in a flaky pastry

A selection of sides will be offered including roasted potatoes with herbs, Chili-lime corn & cranberry almond green beans

## *Fourth Course*

### **Sampling of Desserts**

A variety of desserts featuring milk products from Swain Farm & Hatchedland Farm as well as locally harvested berries

Due to the nature of this occasion, it is not possible for us to accommodate children ~BYOB~  
Minor menu changes may take place due to availability.