

AN EVENING IN GRANTS WOOD WITH JUDY WICKS FEATURING GUEST CHEF BONNIE SHUMAN JULY 16TH, 2021

1ST COURSE | PASSED AND STATIONARY HORS D'OEUVRES

CALKINS CREAMERY LOCAL CHEESES
PICKLED VEGETABLES QUINCE JAM

CHILLED LOCAL WATERMELON GAZPACHO
BASIL MINT OIL

LOCAL CRUDITES
ROASTED CARROT HUMMUS GRILLED FLATBREADS

LOCAL ZUCCHINI LEEK FRITTERS
POBLANO AIOLI

SMOKED CARROT "LOX"
WASA CRACKER VEGAN CREAM CHEESE CAPERS RED ONION

2ND COURSE

KALE CAESAR SALAD
BLOOMING GROVE SMOKED TROUT PARMIGGIANO CROUTONS PICKLED RED ONIONS

3RD COURSE

HOUSE MADE GNOCCHI
LOCAL TOMATO RAGU MYRTLE HOUSE BAKERY GARLIC BREAD

4TH COURSE

JAMISON FARM LAMB TWO WAYS
GRILLED CHOP WITH ROSEMARY SEA SALT BRAISED LAMB RAS EL HANOUT
SAVORY PEA CUSTARD LABNEH ZA'ATAR POMEGRANATE

5TH COURSE

LOCAL BERRY AND RHUBARB CRUMBLE
COUTTS' FARM VANILLA ICE CREAM

