

Menu for the Third Annual Farm to Table Dinner*
Hosted at Atkinson Resort & Country Club
October 26, 2015

WELCOME RECPTION:
An assortment of fresh cheeses and other Market produce and products.

FIRST COURSE: FALL HARVEST SALAD
Roasted butternut squash, dice apples, cranberries, pecan clusters and cubed brie cheese over chopped kale and finished with maple vinaigrette.

SECOND COURSE: SLICED RIB EYE STEAK
Sliced rib eye steak with fried egg puree, roasted shallots, broccoli, sweet corn and chimichurri with selected wine pairing courtesy of J. Lohr Vineyards & Wines.

THIRD COURSE: SAUSAGE-STUFFED TURKEY BREAST
Sausage and shiitake mushroom stuffed turkey breast served with sweet potato tots and roasted vegetables with selected wine pairing courtesy of J. Lohr Vineyards & Wines.

FOURTH COURSE: BACON BOURBON BROWNIE
Bacon bourbon brownie sundae with vanilla ice cream and pecan caramel sauce.

Vegetarian by request

Limited seating. Buy your tickets at www.tinyurl.com/farm2table15

**As a true farm-to-table dinner, menu may change based on ingredient availability from SNHFM farmers and vendors*

SNHFM is thankful for its community partners and sponsors

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