



FARM DINNER

November 13th, 2010

With Guest Chef

Jon Buchanan of Trevisio

Antipasti

Porchetta, Coppa di Testa, Pate di Campagna, Capanata, Melanzane alla Griglia Involtoni, Vedure Arrostate, Olive, Ricotta e Pane

Roasted pork loin, head cheese, pate, sweet and sour eggplant and pepper relish, grilled eggplant stuffed with ricotta, roasted vegetables, olives & bread

Zuppe di Zucca

Pumpkin soup with pumpkin seeds and crème fraiche

Risotto ai Funghi Selvatici

Risotto with oyster, shitake and Crimini mushrooms

Gamberi con Bietoli, Polenta e Bianco

Grilled shrimp with rainbow chard, polenta and bianco

Pecan Torta con Panna Montata

Pecan Tart with Whipped Cream

coffee, herbal tea & spring water

sourced from Wood Duck Farms and friends

Dinner to be served outside in the courtyard adjacent to the old "school house."