

Below is the proposed menu for Farm To Table: Freedom Of Choice 2015. It is subject to change depending on food donations and product availability. Because of location constraints we cannot make substitutions nor offer kids meals, vegetarian offerings, etc. The menu is gluten free. Lamb and dairy provided by Windy Acres. Beer and wine from Oregon will accompany the meal.

Autumn Salad

Watercress, Roasted Bosc Pears & Shallots, Bacon and Blue Cheese
Apple Cider Vinaigrette

Lamb Prepared Two Ways

- Lamb Crepinette -
Ground Lamb with Herbs, Wrapped in Pork Caul Fat
and
- Roasted Lamb Rack -
or
- Roasted Saddle -
Racks with Parsley & Garlic Crust
Saddles boned and rolled with Duxelles

Lamb Reduction Sauce

Roasted Baby Root Vegetables with Sage

Maple-Pumpkin Pots de Crème

Whipped Cream
Cacao Nib Praline