



Made Fresh. Served Fresh.

Kentuck Knob Farm-To-Table Dinner

July 28, 2018

SWEET LEMON MINT TEA



RUSTIC SOURDOUGH WITH
FRESH HERB DIPPING OILS



FRESH CORN SALAD

MEDITERRANEAN QUINOA SALAD



HERBED FILET OF BEEF WITH
HEIRLOOM TOMATO MADEIRA CONFIT

WILD MUSHROOM RISOTTO

ROASTED ASPARAGUS



CIDER BAKED APPLE DUMPLINGS

-or-

CARMELIZED UPSIDE-DOWN PEAR TART

SERVED WITH HAGAN VANILLA ICE CREAM