

Menu for Dinner on the Farm 2016

Chef Jon Orren

Chopped Romaine and Cucumber Salad with Yogurt Dressing (or
vegan Roasted Garlic Vinaigrette)



Grilled Summer Vegetable Gratin with Romesco Sauce
Roasted Carrots and Beets with Farro, Black Rice and Sherry
Vinaigrette



Braised Chicken Tagine with Green Olives and Preserved Lemon



Charred Skirt Steak and Salt Potatoes with Chimichurri or Fennel
Mustard



Dessert by Chad and Sharon Burns of
Farmstead Table