



Farm to Table Private Class

Embrace the farm-to-table philosophy, a movement that emphasizes sourcing ingredients directly from local farms, minimizing environmental impact, and supporting sustainable agricultural practices. In this hands-on cooking class, you'll connect with the source of your ingredients and discover the benefits of using seasonal produce, while supporting your local farmers. Embark on a culinary adventure and celebrate the freshness, seasonality, and sustainability of farm-to-table cuisine.

Menu Options

Winter Menu

(available January-March)

Appetizer Course *(choose one)*

Oysters Canvasback on the Half Shell (GF, *)
(oysters topped with bacon, butter, brandy, fresh thyme & Parmeggiano-Reggiano)
or
Creamy Wild Mushroom Soup (V, GF)

Entrée Course *(choose one)*

Spiced Pork Tenderloin with Maple-Chipotle Sauce (GF, *)
Mashed White or Sweet Potatoes
Herb Roasted Winter Root Vegetables
or
Beef Stroganoff (GF, *)
Egg Noodles
House Salad

Dessert Course *(choose one)*

Best Ever Carrot Cake
or
Warm Butter Cake with Sauteed Apples & Whipped Cream

DF = Dairy Free: these recipes contain no cow's milk or butter

GF = Gluten Free: these recipes contain no gluten

V = Vegetarian: these recipes may include eggs, cheese but no meat/fish

* Can be made DF for an upcharge of \$5 per recipe

** Can be made GF for an upcharge of \$5 per recipe

Spring Menu

(available April-June)

Appetizer Course *(choose one)*

Spring Risotto

(fresh asparagus, baby peas, Fontina & Parmeggiano-Reggiano)

Entrée Course *(choose one)*

Pan Seared Chicken Breasts with Mushrooms & Almonds in a Dijon
Sauce

Pan Roasted Salmon with Tomato Vinaigrette

Garlic Roasted New Potatoes
Sugar Snap Peas in Shallot Butter

Dessert Course

Rosé-Glazed Strawberry Tart

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Summer Menu

(available July-September)

Appetizer Course *(choose one)*

Grilled Peach, Pecan & Chevre Salad
Tomato-Basil Sourdough Bruschetta

Entrée Course *(choose one)*

Maryland Crab Cakes with Spicy Remoulade Sauce

Grilled Skirt Steak with Chimichurri Sauce

Side Dishes *(choose two)*

Summer Vegetable Tian *(baked layers of tomatoes, summer squash, and onions, topped with feta & parmesan)*
Garlic Roasted Haricots Verts
Lemon Mayonnaise Smashed Potatoes

Dessert Course *(choose one)*

Grilled Pound Cake with Fresh Local Peas, Toasted Pecans, Salted Caramel and Vanilla Ice Cream
Summer Berry Tarts

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Autumn Menu

(available October-December)

Appetizer Course *(choose one)*

Creamy Artichoke Bruschetta
Spinach Salad with Pancetta & Toasted Pecans

Entrée Course *(choose one)*

Panko-Crusted Rockfish with Lemon Cream Sauce

Potato Gratin

Orange-Rosemary Roasted Carrots

Pan Seared Chicken Breasts with Butternut Squash & Barley

Dessert Course *(choose one)*

Chocolate Pecan Pie with Bourbon Whipped Cream
Warm Butter Cake with Sauteed Apples & Salted Caramel

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