

FARM *to* TABLE THURSDAYS

seasonal dining from Iowa farms

December 13, 2018

appetizers

LAMB AND VEGETABLE MEATBALLS	11
Carrot Puree, Carrot and Pickled Ramp Salad	
VEGETABLE AND CHEESE PLATE	13
Turnips, Winter Radishes, Beets, Apples, Pickled Vegetables, Flory's Truckle, Housemade Accompaniments	

Chef's Special: DUO OF WINTER SQUASH TART AND SOUP SHOOTER 8

Roasted Honeynut Squash Soup with Toasted Seeds & Butternut Squash, Black Turtle Beans and Quark Tart

entrees

PAN SEARED POLENTA CAKE	13
Roasted Delicata Squash and Broccoli, Caramelized Onion Sauce	
SLIDER TRIO	15
Seared Beet with Goat Cheese, Braised Pork Shoulder with Kim Chi, Lamb Sausage with Cranberry Relish	

Chef's Special: RED WINE BRAISED BEEF SHORTRIBS 22

Caramelized Onions, Broccoli Romanesco, Cauliflower and Celeriac; Crispy Potato Cake; Red Wine Jus

shared vegetable sides

Selections vary	6
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desserts

EGGNOG ICE CREAM	8
Molasses Cookies	

Chef's Special: DARK CHOCOLATE CRANBERRY TORTE 8

Toasted Pecans and Oranges

beverages

SMOKEY ROW COFFEE	2
TEA	2

Ingredients from the Henry A. Wallace Country Life Center farm:

Carrots, Cabbage, Zucchini, Summer Squash, Winter Squash, Peppers, Chiles, Eggplant, Beets, Tomatoes, Cantaloupe, Apples, Peaches, Raspberries, Onions, Leeks, Garlic, and Herbs

Thank you for supporting these other Iowa farms and food businesses:

Mangalitsa Estates, Fat Pasture Farms, Boyer Family Farms, Mary's Farm & Garden, La Quercia, Des Moines Bacon Company, South Union Bakery, Story City Locker, Early Morning Harvest, Milton Creamery, Doe's & Diva's Dairy, Picket Fence Creamery, Better Butter Bureau



3.5% is added to credit/debit card payments