

FARM to TABLE THURSDAYS

seasonal dining from Iowa farms

April 19, 2018

appetizers

LAMB AND VEGETABLE MEATBALLS	11
Tomato Jam, Pickled Shallots, Arugula	
VEGETABLE, CHEESE, AND CHARCUTERIE PLATE	13
Winter & Spring Radishes, Pickled Vegetables, Borsellino Salami, Quark Cheese, Housemade Mustard	
Chef's Special: SPRING SALAD	8
Spinach, Arugula, Spring Radishes, Goat Cheese, Candied Walnuts, Elderberry Vinaigrette	

entrees

CRISPY POLENTA CAKE	13
Roasted Peppers and Tomatoes, Carrots, Winter Squash	
SLIDER TRIO	15
Glazed Pork Belly with Asian Slaw, Beef Roast with Pickled Eggplant Relish, Butternut Squash with Goat Cheese	
Chef's Special: HERB ROASTED PORK LOIN	21
Parsnip Puree, Glazed Parsnips and Sweet Potatoes, Spinach, Rosemary Jus	

shared vegetable sides

Selections vary	6
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desserts

HAZELNUT ICE CREAM	8
Dark Chocolate Cookies	
Chef's Special: BROWNED BUTTER PEACH CAKE	8
Whipped Quark Cheese	

beverages

SMOKEY ROW COFFEE	2
TEA	2

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

Arugula, Spinach, Radishes, Cabbage, Eggplant, Beets, Peppers, Tomatoes, Carrots, Winter Squash, Sweet Potatoes, Rhubarb, Peaches, Onions, Shallots, Garlic, and Herbs

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

Cory Family Farms, Boyer Family Farms, Mary's Farm & Garden, Early Morning Harvest, La Quercia, Story City Locker, Milton Creamery, Grinnel Heritage Farm, Doe's & Diva's Dairy, Maytag Dairy, Picket Fence Creamery, and South Union Bakery



Wallace House: 756 16th Street, Des Moines • 515.243.7063 • www.wallace.org

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