

Hearts & HOMES: 2020 MENUS

- Most, if not all, of the fruits and vegetables served are grown at the Henry A. Wallace Country Life Center farm near Orient, IA
- As much as possible, other ingredients are locally sourced from other Iowa farms and small food businesses.
- Each tea includes an appetizer of Milton Creamery Quark Cheese served with *Corn Relish*, *Chow Chow*, and Crackers. *Date Cornmeal Muffins* with *Carrot Marmalade* come with each entree. (Italics indicate recipes from the Hearts & Homes column.)

February 21: Red Wine Braised Beef with Vegetables over Farro
Raspberry Cheesecake with Chocolate

March 13: Seasonal Quiche with Curried Pumpkin Soup
Dark Chocolate Bread Pudding with Fruit

April 3: African Peanut Vegetable Soup, Quinoa Salad
Cranberry Coffee Cake

May 1: Braised Beef Sliders with Asian Slaw
May Cake with Lemon Glaze

June 12: Curry Chicken Salad over Greens
Lemon Curd, Strawberries, and Mother's Sugar Cookies

July 10: Seasonal Quiche with Vegetable Side
Peach Ice Cream with Mother's Sugar Cookies

August 7: BLT with Vegetable Salad
Sour Cream Fudge Cake

September 18: Curried Chicken Salad over Greens
Chocolate Cake with Great Filling

October 16: Seasonal Quiche
Apple Bread Pudding

November 13: Beef and Vegetable Stew
Molasses Pecan Tart

December 11: Chicken and Vegetable Ragu over Farro
Cranberry Chocolate Bread Pudding

Please note:

Menus may change without notice due to the availability of ingredients or dietary needs. Please notify the Wallace House of any dietary restrictions before the tea.