

FARM to TABLE THURSDAYS

seasonal dining in a historic house

July 22, 2021

appetizers

LAMB & VEGETABLE MEATBALLS	11
Creamy Nettle Puree, Pickled Shallots & Microgreens Salad	
VEGETABLE & CHEESE PLATE	13
Kohlrabi, Green Beans, Snap Peas, Cucumbers, Pickled Vegetables, Prairie Breeze Cheese, Housemade Accompaniments	
Chef's Special: ROASTED BEET SALAD	10
Red, Yellow, and Chiogga Beets; Farm Greens; Quark Cheese; Orange Mustard Vinaigrette	

entrees

CRISPY POLENTA CAKE	18
Sautéed Snap Peas, Broccoli & Garlic Scapes; Braised Kale; Eggplant Relish; Tomato Capers Sauce	
SLIDER TRIO	16
Roasted Beet with Herb Quark Cheese, Braised Beef with Chow Chow, Pork Sausage with Whiskey Apple Butter	
Chef's Special: ROSEMARY ROASTED PORK LOIN	24
Crispy Potato Kale Potato Cake; Sautéed Green Beans, Swiss Chard & Spring Onions; Roasted Pepper Jus	

shared vegetable sides

7

desserts

PEACH ICE CREAM & CHERRY SORBET DUO	8
Orange Biscotti	
Chef's Special: DARK CHOCOLATE TORTE	8
Apple Cardamom Filling	

beverages

SMOKEY ROW COFFEE	2
TEA	2

A note from Chef Katie:

Thank you for dining at the Wallace House tonight. I want to share our core food values and beliefs with you because I think these set us apart from many other dining options:

We embrace local food and sustainable agriculture. Sourcing fresh, seasonal ingredients locally results in tastier, more nutritious food and showcases Iowa's ability to produce high quality ingredients. Farm to Table Thursdays connect you to our garden, land and historic sites and to other members of the local foods community.

Ingredients this week from our own farm, the Henry A. Wallace Country Life Center:

Cantaloupe, Cherries, Nettles, Spinach, Lettuce, Microgreens, Kale, Carrots, Eggplant, Kohlrabi, Tomatoes, Peppers, Potatoes, Garlic, Onions, and Herbs

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

Mary's Farm & Garden
Mangalitsa Estates
Maplecrest Family Farms
Boyer Family Farms
Early Morning Harvest
Milton Creamery
Picket Fence Creamery
South Union Bakery
Farm Table Delivery

Come again soon!

Thursdays thru December 9 (no Thanksgiving)

reservations from 5:30 to 8 pm | BYOB | summer front porch seating | make your reservation online or call



Wallace House: 756 - 16th Street, Des Moines | 515.243.7063 | www.wallace.org/farm-to-table/
FB: The Wallace Centers of Iowa | IG: @wallacecenters