

FARM to TABLE THURSDAYS

seasonal dining in a historic house

October 14, 2021

appetizers

LAMB & VEGETABLE MEATBALLS	11
Creamy Ramp & Nettle Puree, Pickled Ramp & Microgreens Salad	
VEGETABLE & CHEESE PLATE	13
Green Beans, Cherry Tomatoes, Carrots, Pickled Vegetables, Prairie Breeze Cheese, Housemade Tomato Compote & Smoked Garlic Salt	
Chef's Special: ROASTED BEET SALAD	10
Roasted Red, Yellow, & Chioggia Beets, White Beet and Goat Cheese Puree, Curried Almonds, Orange Mustard Vinaigrette	

entrees

CRISPY POLENTA CAKE	18
Roasted Peppers, Grilled Eggplant, Garlic Braised Kale, Moroccan Tomato Sauce, Preserved Lemon & Date Chutney	
SLIDER TRIO	16
Roasted Squash with Herb Goat Cheese, Braised Beef with Chow Chow, Pork Sausage with Whiskey Apple Butter	
Chef's Special: ROSEMARY & LEMON ROASTED CHICKEN	26
Glazed Winter Squash & Green Beans, Italian Salsa Verde Potatoes, Caramelized Shallot Puree	

shared vegetable sides

7

desserts

HAZELNUT ICE CREAM & PEAR SORBET DUO	8
Molasses Ginger Cookies	
Chef's Special: APPLE & KABOCHA SQUASH GALETTE	8
Maple Quark Cheese, Caramel, Toasted Pecans	

beverages

SMOKEY ROW COFFEE	2
TEA	2

A note from Chef Katie:

I want to share our core food values and beliefs with you because they set us apart from many other dining options:

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

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

Cantaloupe, Pears, Peaches, Arugula, Lettuce, Spinach, Cabbage, Microgreens, Kale, Swiss Chard, Summer Squash, Eggplant, Zucchini, Winter Squash, Cucumbers, Tomatoes, Peppers, Potatoes, Garlic, Onions, & Herbs

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

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

Our own Abundance preserved food products are available to take home.

Thursdays thru December 9 | BYOB | 2021 reservations now full, wait list available | 2022 season begins in March

Nov. 13 prix fixe Know Your Farmer dinner: wallace.org/event/know-your-farmer-crooked-gap-farm/



Wallace House: 756 - 16th Street, Des Moines | 515.243.7063 | www.wallace.org/farm-to-table/
FB: The Wallace Centers of Iowa | IG: @wallacecenters | Monthly news: Text WALLACE to 22828