

Farm to Table Thursdays

seasonal dining in a historic house

December 2, 2021

appetizers

LAMB & VEGETABLE MEATBALLS	11
Caramelized Onion Puree Pickled Delicata & Microgreens	
VEGETABLE & CHEESE PLATE	13
Radishes, Peppers, Carrots Pickled Vegetables Prairie Breeze Cheese Housemade Tomato Compote Smoked Garlic Sea Salt	
Chef's Special: KOBOCHA SQUASH SOUP	9
Apple Cranberry Chutney Pumpkin Seeds	

entrees

CRISPY POLENTA CAKE	18
Roasted Peppers, Delicata Squash & Swiss Chard Tomato Coconut Curry Sauce Green Tomato Chutney	
SLIDER TRIO	16
Roasted Beet & Herb Quark Cheese Braised Beef & Chow Chow Pork Sausage & Whiskey Apple Butter	
Chef's Special: RED WINE BRAISED BEEF SHORT RIBS	27
Crispy Potato Kale Cake Roasted Radishes, Butternut Squash & Leeks Red Wine Demi-Glace Pickled Onion & Herb Salad	

shared vegetable sides	7
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desserts

HAZELNUT ICE CREAM & ARONIA BERRY SORBET DUO	8
Molasses Ginger Cookies	
Chef's Special: DARK CHOCOLATE CRANBERRY TORTE	8
Cranberry Curd Candied Almonds	

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

Wallace Farm near Orient:

Apples, Melon, Pears, Arugula, Spinach, Cabbage, Microgreens, Kale, Swiss Chard, Summer Squash, Eggplant, Carrots, Leeks, Radishes, Tomatoes, Peppers, Potatoes, Garlic, Onions, & Herbs

THANK YOU for supporting these other Iowa farms & food businesses:

Crooked Gap Farm
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

ABUNDANCE preserved food products are available to take home.

Come again soon!

Thursdays thru December 9 | 2021 reservations now full, wait list available | 2022 season begins in March
Text WALLACE to 22828 to get the latest updates



THE WALLACE CENTERS OF IOWA: WALLACE HOUSE

515.243.7063 | www.wallace.org/farm-to-table/

Facebook: The Wallace Centers of Iowa | Instagram: @wallacecenters