

# HISTORY LESSON LUNCH MENUS

- Most, if not all, of the fruits and vegetables served are grown at the Wallace Farm near Orient, IA. As much as possible, other ingredients are locally sourced from other Iowa farms and small food businesses.

- The first course of the Seasonal Vegetable Platter includes our housemade Tomato Compote, Goat Cheese and Toasted Crusty Bread plus fresh Seasonal Vegetables and our Garlic Smoked Salt.

**Please note:**

Menus may change without notice due to the availability of ingredients or dietary needs. Please notify the Wallace Farm of any dietary restrictions before the program: 641-337-5019.

**April 13**

Seasonal Appetizer Platter  
Creamy Chicken & Wild Rice Soup + Strawberry Spinach Salad  
Caramel Apple Pie Bar

**May 11**

Seasonal Appetizer Platter  
Quiche with Seasonal Vegetables + Greens  
Rhubarb Dessert

**October 12**

Seasonal Appetizer Platter  
Harvest Soup + Greens  
Apple Crisp

**November 16**

Seasonal Appetizer Platter  
Beef Ragu with Fall Vegetables  
Apple Dessert