

FARM TO TABLE THURSDAYS

seasonal dining in a historic house

May 12, 2022

appetizers

LAMB & VEGETABLE MEATBALLS 12
Red Pepper Puree | Pickled Delicata Squash | Microgreens

VEGETABLE & CHEESE PLATE 13
Radishes | Carrots | Pickled Vegetables | Prairie Breeze Cheese |
Housemade Tomato Compote | Housemade Smoked Garlic Sea Salt

Chef's Special: PICKLED CANTALOUPE & GREENS SALAD 11
Farm Greens | Pickled Cantaloupe | Prairie Breeze Cheese |
Savory Granola | Pickled Serrano Vinaigrette

entrees

CRISPY POLENTA CAKE 19
Nettle Ramp Puree | Roasted Squash, Turnips, & Swiss Chard |
Corn Relish | Sungold Tomato Sauce

SLIDER TRIO 17
Roasted Beet with Herb Quark Cheese | Braised Beef with Ramp
Aioli | Pork Sausage with Whiskey Apple Butter

Chef's Special: RED WINE BRAISED BEEF SHORT RIBS 27
Toasted Rye Berries | Spring Onion Puree | Sautéed Asparagus |
Red Wine Jus | Pickled Onion & Microgreens Salad

shared vegetable sides 7

desserts

RASPBERRY SORBET & PEACH ICE CREAM 9
Citrus Spritz Cookies

Chef's Special:
DARK CHOCOLATE TART 9
Rhubarb Compote | Orange Blossom Cream

beverages

SMOKEY ROW COFFEE 2
TEA 2

*Consuming raw or undercooked meats, poultry, or eggs
may increase your risk of foodborne illness.*

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:

Melon, Apples, Rhubarb, Peaches, Nettles, Microgreens, Green Beans, Cabbage, Eggplant, Carrots, Radishes, Tomatoes, Peppers, 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
R/C Farms
Boyer Family Farms
Early Morning Harvest
Milton Creamery
Picket Fence Creamery
South Union Bakery
Farm Table Delivery
La Quercia
Grade A Gardens

ABUNDANCE preserved food products are available to take home.

Come again soon!

Thursdays thru December 8 (no July 7 or Thanksgiving) | reservations from 5:30 - 8 pm | BYOB: beer or wine only
summer front porch seating | make your reservation online or call 515.243.7063



THE WALLACE CENTERS OF IOWA: WALLACE HOUSE

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

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