

FARM TO TABLE THURSDAYS

seasonal dining in a historic house

June 23, 2022

appetizers

LAMB & VEGETABLE MEATBALLS 12
Red Pepper Puree | Pickled Eggplant & Herb Salad

VEGETABLE & CHEESE PLATE 13
Asparagus | Radishes | Snap Peas | Pickled Vegetables | Milton Creamery Black Pepper Cheese | Housemade Tomato Compote | Housemade Smoked Garlic Sea Salt

Chef's Special: ASPARAGUS OYSTER MUSHROOM GALLETTE 11
Goat Cheese Puree | Pickled Ramps

entrees

CRISPY POLENTA CAKE 19
Sauteéd Snap Peas, Carrots & Garlic Scapes | Braised Kale | Roasted Tomato Basil Sauce

SLIDER TRIO 17
Roasted Carrots with Herb Quark Cheese | Braised Beef with Chow Chow | Pork Sausage with Housemade Whiskey Apple Butter & Apple Sage Seasoning

Chef's Special: HERB ROASTED CHICKEN 27
Spring Panzanella Salad with Sourdough Croutons | Rhubarb Gastrique

shared vegetable sides 7

desserts

RHUBARB SORBET & CARDAMOM ICE CREAM 9
Meringue Cookies

Chef's Special: STRAWBERRY BASIL PARFAIT 9
Lemon Quark | Candied Almonds

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, Asparagus, Lettuce, 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
Bread by Chelsea
Sweet Tooth Farm

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