

# FARM TO TABLE THURSDAYS

seasonal dining in a historic house

September 22, 2022

CONGRATULATIONS TO CHEF KATIE - ONE OF THE IOWA RESTAURANT ASSOCIATION'S 40 "WOMEN TO WATCH"

## appetizers

**LAMB & VEGETABLE MEATBALLS** 12  
Housemade Tomato Compote | Pickled Eggplant & Herb Salad

**VEGETABLE & CHEESE PLATE** 13  
Cherry Tomatoes | Turnips | Kohlrabi | Cucumbers |  
Pickled Vegetables | Milton Creamery Prairie Breeze Cheese |  
Housemade Apple Butter | Housemade Smoked Garlic Sea Salt

**Chef's Special: HEIRLOOM TOMATO BRUSCHETTA** 12  
Heirloom Tomatoes | Cherry Tomatoes | Garlic Oil |  
Basil | Grilled Sourdough Bread by Chelsea B

## entrees

**CRISPY CURRIED POLENTA CAKE** 19  
Sauteéd Zucchini, Patty Pan Squash & Eggplant |  
Coconut Tomato Sauce | Carrot & Corn Relish

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

**Chef's Special: GARLIC ROASTED CHICKEN** 27  
Romesco Sauce | Roasted Potatoes, Peppers & Onions |  
Olive Relish | Thyme Chicken Jus

**shared vegetable sides** 7

## desserts

**RASPBERRY SORBET & CARDAMOM ICE CREAM** 9  
Dark Chocolate Cookies

**Chef's Special: APPLE BROWNEB BUTTER TART** 9  
Almond Cream

## beverages

**SMOKEY ROW COFFEE** 3  
**RED DRAGON TEAS** 3

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

Thursdays thru December 15 (no 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/](http://www.wallace.org/farm-to-table/)

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

**Email List:** text WALLACE to 22828

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, Lettuce, Spinach, Arugula, Kohlrabi, Zucchini, Summer Squash, Cucumbers, Tomatoes, Green Beans, Eggplant, Carrots, Radishes, Peppers, Turnips, 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 B  
Middlebrook Farm

CHOOSE FROM a selection of our Abundance preserved foods, seasoned salts & Red Dragon Teas to take home.