

# FARM TO TABLE THURSDAYS

seasonal dining in a historic house

December 1, 2022

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

## appetizers

<b>LAMB &amp; VEGETABLE MEATBALLS</b>	12
Arugula Puree   Pickled Zucchini & Herb Salad	
<b>VEGETABLE &amp; CHEESE PLATE</b>	13
Turnips   Radishes   Winter Radishes   Pickled Vegetables   Milton Creamery Prairie Breeze Cheddar   Housemade Tomato Compote   Housemade Garlic Smoked Sea Salt	
<b>Chef's Special: CURRIED WINTER SQUASH SOUP</b>	11
Apple Cranberry Chutney   Sage Cream   Toasted Pumpkin Seeds	

## entrees

<b>CRISPY POLENTA CAKE</b>	19
Creamy Olive Puree   Sautéed Peppers & Carrots   Braised Kale & Tomatoes   Herb Salad	
<b>SLIDER TRIO</b>	17
Roasted Squash with Herb Quark Cheese   Braised Pork Shoulder with Green Tomato Butter   Braised Beef Roast with Chow Chow	
<b>Chef's Special: ROSEMARY ROASTED PORK LOIN</b>	27
Sweet Potato Gratin   Roasted Winter Radishes   Mustard Jus   Pickled Onions & Herbs	

## shared vegetable sides

## desserts

<b>ROSEMARY ICE CREAM &amp; APPLE CIDER SORBET DUO</b>	9
Molasses Ginger Cookies	
<b>Chef's Special: EGGNOG CHEESECAKE</b>	9
Dark Chocolate Crust   Cranberry Curd	

## beverages

<b>SMOKEY ROW COFFEE</b>	3
<b>RED DRAGON TEAS</b>	3

*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:

Corn Grits, Apples, Lettuce, Beets, Zucchini, Tomatoes, Green Beans, Cauliflower, Carrots, Radishes, Peppers, Winter Squash, Pumpkins, Garlic, Onions, & Herbs

THANK YOU for supporting these other

Iowa farms & food businesses:

Rosmann Family Farms  
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.

Thursdays thru December 15 (no Thanksgiving) | reservations from 5:30 - 8 pm | BYOB: beer or wine only  
seasonal front porch seating | request 2023 notifications : [anntaylor@wallace.org](mailto:anntaylor@wallace.org)



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 | Share Your Experience: #farmtotable