

FARM TO TABLE THURSDAYS

seasonal dining in a historic house

June 1, 2023

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

appetizers

LAMB & VEGETABLE MEATBALLS 12
Nettle Ramp Puree | Pickled Mushroom & Microgreen Salad

VEGETABLE & CHEESE PLATE 14
Winter Radishes | Spring Radishes | Turnips |
Pickled Vegetables | Milton Creamery Black Pepper Cheddar |
Housemade Tomato Compote | Housemade Garlic Smoked Sea Salt

Chef's Special: BEET & QUARK CHEESE CROSTINI 12
Yellow Beets & Curry | Red Beets & Balsamic | Spinach Salad

entrees

CRISPY POLENTA CAKE 20
Roasted Turnips, Kohlrabi & Oyster Mushrooms | Braised Kale |
Sungold Tomato Sauce

SLIDER TRIO 19
Roasted Beet with Herb Quark Cheese | Braised Beef Roast with
Chow Chow | Pork Sausage with Housemade Whiskey Apple
Butter

Chef's Special: HERB ROASTED PORK LOIN 29
Toasted Wheat Berries | Sautéed Asparagus, Green Garlic &
Swiss Chard | Sundried Tomato Pesto

shared vegetable sides 7

extra artisan sourdough bread 2

desserts

STRAWBERRY SORBET & CARDAMOM ICE CREAM 9
Basil Almond Biscotti

Chef's Special: CITRUS PANNA COTTA 9
Rhubarb Compote | Toasted Hazelnuts

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 14 (no July 6 or Thanksgiving) | reservations from 5:30 - 8 pm
BYOB: beer or wine only | seasonal front porch seating



THE WALLACE CENTERS OF IOWA: WALLACE HOUSE

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

Facebook: The Wallace Centers of Iowa

Instagram: @wallacecenters | Share Your Experience: #farmtotable

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, Rhubarb, Asparagus, Nettle, Beets, Tomatoes, Cabbage, Radishes, Sweet Potatoes, Peppers, Winter Squash, Turnips, 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
RIC Farms
Boyer Family Farms
Early Morning Harvest
Milton Creamery
Picket Fence Creamery
Farm Table Delivery
South Union Bakery
Bread by Chelsea B
Grade A Gardens
Middlebrook Farm

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

SUPPORT the preservation of the Wallace House with a tax-deductible gift:

