

FARM TO TABLE THURSDAYS

seasonal dining in a historic house

September 28, 2023

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

appetizers

LAMB & VEGETABLE MEATBALLS 12
Caramelized Onion Puree | Pickled Onion & Herb Salad

VEGETABLE & CHEESE PLATE 14
Radishes | Carrots | Turnips | Peppers | Pickled Vegetables | Milton Creamery Old-Style Cheddar | Housemade Tomato Compote | Housemade Garlic Smoked Sea Salt

Chef's Special: TBD 12

entrees

CRISPY POLENTA CAKE 19
Roasted Zucchini, Swiss Chard, and Peppers | Tomato Basil Sauce | Gremolata

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

Chef's Special: ROSEMARY ROASTED PORK LOIN 29
Creamy Leeks Potatoes | Roasted Delicata Squash & Onions | Rosemary Jus | Pickled Ramp Relish

shared fruit & vegetable sides 7

extra artisan sourdough bread 2

desserts

PEACH BASIL SORBET & PLUM RHUBARB SORBET 9
Lemon Cookies

Chef's Special: DARK CHOCOLATE FLOURLESS CAKE 9
Rhubarb Compote | Candied Almonds

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 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, Henry's Melon, Zucchini, Carrots, Summer Squash, Eggplant, Kale, Swiss Chard, Beets, Tomatoes, Cabbage, Kohlrabi, Radishes, Peppers, 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 Chelsa B

Grand View Beef

*HERE'S THE STORY about Henry A. Wallace's melon:
(takes about 30 sec to download)



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

