

HEARTS & HOMES LUNCHEON MENUS

- Most, if not all, of the fruits and vegetables served are grown at the Wallace Farm near Orient, IA. As much as possible, other ingredients are locally sourced from other Iowa farms and small food businesses.
- Menu items marked with * are made using recipes from the Hearts & Homes column, first edited by Nancy Cantwell Wallace and published in Wallaces' Farmer magazine.
- First course: Seasonal Vegetables, Milton Creamery Quark Cheese, Chow Chow*, Carrot Marmalade*, Crackers, and Date Cornmeal Muffins*.
- Starting in 2024, beverages include water, iced tea and coffee but not hot tea.

SPRING 2024

April 19

Chicken Salad in a Herb Waffle Bowl
Seasonal Ice Cream & Mother's Sugar Cookies*

May 3 & 17

Spring Quiche with Mixed Greens & Poppyseed Dressing
Yellow Angel Food Cake* with Seasonal Fruit Sauce & Herb-Infused Whipped Cream

FALL 2024

October 4 & 18

Roasted Stuffed Acorn Squash & Harvest Salad with Maple Walnut Vinaigrette
Devil's Food Cake*

November 1 & 15

Apple Pork Loin* & Vegetable Pave
Molasses Spice Cake with Pumpkin Cream Filling

December 6 & 13

Butcher's Meatballs* with Roasted Farm Vegetables
Apple Cake with Cinnamon Ice Cream

Please note:

Menus may change without notice due to the availability of ingredients or dietary needs. Please notify the Wallace House of any dietary restrictions before the lunch: 515.243.7063.