



# FARM FRESH MENU

*Winter*

## STARTERS

### APPLE CIDER GLAZED CHICKEN SATAY

Grilled chicken satay, apple cider glaze, apple slaw and toasted pumpkin seeds.

### BRAISED PORK BELLY ON HOMEMADE BISCUITS

Shredded pork shoulder, pickled onions and natural juices.

### BRUSCHETTA W/ CARAMELIZED DATES

Toasted walnuts and a goat cheese spread.

### MINI QUICHE MUSHROOM FLORENTINE

Roasted fall mushroom mix, garlic power greens, asiago and parmesan cheese.

### TOASTED CROSTINI W/HERBED CREAM CHEESE

Toasted pistachios and cranberries.

### ZUCCHINI-AND-PEPPER GRATIN W/HERBS AND CHEESE

Roasted zucchini medallions, herbed boursin cheese and pepper gratin.

## MAINS

### SAGE & BROWN BUTTER CHICKEN

Sauteed chicken breast glazed w/sage brown butter.

### SAUSAGE & BRUSSELS SPROUT PENNE PASTA

Hickory smoked mild sausage sauteed with caramelized brussels sprouts. Tossed in penne pasta.

### ROSEMARY & SAGE CRUSTED BEEF SHOULDER

Herb crusted beef shoulder slow roasted to medium.

### PECAN CRUSTED CHICKEN

Sauteed pecan crusted chicken w/hickory butter sauce.

### ROASTED PORK TENDERLOIN

Pan roasted pork tenderloin w/sage apple chutney.

### WILD MUSHROOM & BROWN BUTTER RIGATONI PASTA

Wild mushroom medley sauteed with fresh herbs, brown butter and toasted in rigatoni pasta.

## SIDES

### HONEY GLAZED CARROTS

Roasted baby carrots w/honey glaze.

### ROASTED SQUASH TRIO

Roasted fall squash, cranberries and a hickory syrup glaze.

### CAULIFLOWER GRATIN

Roasted cauliflower, garlic, artisan cheeses and creamy bechamel cream.

### CARAMELIZED BRUSSELS SPROUTS & BACON

Sauteed brussels sprouts, red onion and applewood bacon.

### FALL ROASTED ROOT VEGETABLES

Seasonal root vegetables and fresh herbs.

### SWEET POTATO CASSEROLE

Whipped sweet potato cassarol. Slowly baked and topped with candied walnuts.

### HERB ROASTED CRUSHED POTATOES

Roasted crushed potatoes toasted in olive oil and fresh herbs.

### WILD WINTER RICE

Wild rice and mixed vegetables.