

**Tabora Farms**  
**Farm to Table Dinner**  
**September 15, 2017 7 PM**

**Soup: Rum Pumpkin Bisque with lightly toasted and seasoned Pumpkin Seeds**

**Salad: Freshly Picked Spinach Salad tossed with our traditional Apple Sauce and combined with toasted almonds, crème Fraiche and a light caramel sauce**

**Appetizers: Chicken Pot Pie— A fan favorite for its fresh flavor including peas, carrots, celery, onion, corn, and a creamy thyme infused veloute.**

**Turkey Liver Pate—Crispy turkey liver with roasted sweet apple stuffing topped with white gravy.**

**Poached Pear—Devoe pears with vanilla, white wine drizzled with melted brie, sweet balsamic reduction.**

**Sides: White Truffle au gratins with Amish Baby Swiss aged only 55 days**

**Roasted locally grown Root Vegetables**

**Steak Fries, deep fried in beef and lamb fat, sprinkled Montreal seasoning.**

**Meat: Hickory Smoked Buffalo Meatloaf with sweet and spicy BBQ sauce**

**Ginger Ale Brined Chicken— Chicken marinated in ginger all and then grilled and quartered served with tart cranberry chutney**

**Korean BBQ Tacos— Soft and tender tri tip steak sprinkled with Asian seasoning and then topped with cilantro, lime, sour cream and tomato.**

**Bacon Steaks— char-grilled, hand cut slab bacon draped with homemade tangy steak sauce.**

**Pasta Rags with sautéed sweet Italian sausage, fresh zucchini, squash, tomato, onion, eggplant with Fresh mint, basil, and a dash of white wine.**

**Dessert: Apple Fritters made with Tabora apples and Ice Cream with fresh whipped cream.**

*Also included: Fresh Tabora bread, three beverage tickets, and live music to set the mood right!  
A wonderful night of fresh, local food celebrated with friends or family in a beautiful orchard.*

*A night not to be missed. \$75 per ticket.*