

one Table

AN OPEN AIR DINING EXPERIENCE

August 23

Curated by YWCA and Chef Paul Sletten of Abreo

HORS D'OEUVRES

Crisp Pork Belly

pickled daikon, carrot, herbs, kim chi aoli, shiso

Goat Cheese Cone

whipped goat cheese, fennel, apple chutney

FIRST COURSE

Local Farm Pickled Vegetables & Root Vegetable Hummus & Crackers

carrots, cucumber, radish, turnips, peppers, and whatever else we find at the market

Parker House Rolls & Hot Honey Butter

chili, Raines Honey, house churned butter

Heirloom Tomato Salad

aged sherry vinegar, olive oil, variety of peak season heirloom tomatoes, herbs, shaved aged goat cheese, arugula, crisp parmesan

ENTREE

Coal Fired Beef Shoulder Tender

creamed sweet corn grits, bacon-balsamic demi, charred wild mushrooms

DESSERT

Grilled Peaches & Olive Oil Cake

champagne sabayon cream, blueberry compote

WINE SERVICE

BUBBLES | WHITE | RED

WELCOME COCKTAIL & CASH BAR BY VEEDUBS

FARMS FEATURED ON THE MENU: VAN LAARS, ABREO, BROADVIEW, HAZZARD