

The First Annual FARM TO TABLE FEAST

“a local collaborative of growers, chefs, and local-food lovers”

APPETIZERS:

Buttercup Squash Bruschetta

Featured Harvest by *Top of the Hill Farm and Sunnyfield Brick Oven Bakery*; Prepared by *Garwoods Restaurant & Pub*

Leek Wrap with Roasted Carrot

Featured Harvest by *Pork Hill Farm*; Prepared by *Pork Hill Farm*

Apples & Cheese

Featured Harvest by *Devyliders Farm and Via Lactea Farm*; Prepared by *Julie Bosak*

SALAD:

Arugula Salad with Melon and Goat Feta

Featured Harvest by *Pork Hill Farm, Spider Web Gardens and Via Lactea Farm*; Prepared by *The Restaurant*

SOUP:

Roasted Butternut Squash with Spiced Pumpkin Seeds

Featured Harvest by *Top of the Hill Farm and Bly Farm*; Prepared by *Butternuts Good Dishes*

MAIN COURSE:

Smoked Pork Shoulder

Featured Cut by *Via Lactea Farm*; Prepared by *Nadine San Antonio*

Risotto with Roasted Root Vegetables & Winter Squash

Featured Harvest by *Windy Fields Farms*; Prepared by *Windy Fields Farms*

Mixed Green Salad with Wild Raspberry Vinaigrette

Featured Harvest by *Pork Hill Farm*; Prepared by *Pork Hill Farm*

Brick-Oven Bread

Made Possible by *Sunnyfield Brick Oven Bakery*; Prepared by *Peg Loughran*

DESSERT:

Berry Cheese Pie

Featuring local New Hampshire Berries; Prepared by *Mary Beth Bryant*

Pumpkin Bars

Featured Harvest by *Bly Farm*; Prepared by *Margaret Martin*

Warm Mulled Apple Cider

Featured Harvest by *Devylider's Farm*

Coffee & Tea

Provided by *Lydia's Cafe & Evergrain Natural Foods*

A very special thanks to all the farms, restaurants, chefs, and volunteers who made this evening possible! Also a very special thank you to the WolfTrap for the place settings, Margaret and Byron Martin for the tables, Ernie Davis and Sarah Love for the lighting and Steve Day for the screen and projector.

And last but not least YOU the local food lovers who through your support keep local agriculture alive!