

# TASTE REAL FIELD DINNER

THATCHER FARMS, 2014

---

## MENU

---

***Handcrafted Bread***

*Enver's of Morriston*

*Elena Tochev, Terra et Silva*

***Garden Fresh Salad w/ Roasted Fennel, Cinnamon Walnuts and Herbed Concord Grape Sauce***

*Ignatius Farm, Jewels Under the Kilt*

*John & Cori Sloom, The Harvest Table*

***Handcrafted Sausage***

*Natalina Campagnolo, La Cucina di Natalina, Italian Cooking School*

***Grilled Local Vegetable Salad with Balsamic Dressing***

*Reroot Organic Farm, Market Fresh*

*Josh Whitehead, Green Table Foods*

***Certified Organic Cultured Sauerkrauts & Kimchi***

*Bowman Organic Produce, Pfenning's Organic Farm*

*Michael Potters, Carver's Block*

***Whole, Spit-Roasted Lamb***

*Thatcher Farms*

*Jeritt Raney, Breadalbane Inn*

***Whole, Spit-Roasted Pig***

*Thatcher Farms*

*Scott Yates, Chef Scotty Cooks*

***Edamame Succotash with Peppers, Onions, Corn & Tomatoes***

*Drumlin Farm, Strom's Farm*

*Micky Kent, Borealis Bar & Grille*

***Lamb Meatballs with Grilled Eggplant, Beer Barley & Red Pepper Couli***

*Circle R. Livestock, Reroot Organic Farm*

*Jeff Sample, Chef Sample*

***Marinated, Grilled Parsnip with Romesco Sauce & Monforte Toscano***

