



FARM
to
TABLE
DINNER

PASSED APPETIZERS

ALMOND STUFFED BACON WRAPPED MEDJOOOL DATES, SEA SALT
WILD MUSHROOM TARTS, TRUFFLE OIL DRIZZLE
BELGIAN ENDIVE, ROASTED BEETS, WALNUTS AND GORGONZOLA CHEESE

SALAD

TAHOE FOOD HUB SALAD FEATURING HILLVIEW FARMS ARUGULA, SALLE
FARMS APPLES AND FARO, MEYER LEMON VINAIGRETTE

ENTREES

MARINATED SEARED FLANK STEAK WITH CHIMICHURRI SAUCE
PAN SEARED BRITISH COLUMBIA SALMON, LEMON AND PEPPER AIOLI
GARLIC ROASTED CAULIFLOWER, DRAGON FARMS SHITAKE MUSHROOMS
AND DINO KALE, SHAVED PECORINO ROMANO CHEESE
CURRIED QUINOA, GOLDEN RAISINS, PEPITAS

DESSERTS

ASSORTED COOKIES, BROWNIES AND STRAWBERRY POUND CAKE
