

Farm to Fork Dining at the Branding Iron Roadhouse Farm-to-Fork Eatery, Lime Ridge

Special Menu for Sandy Teska and the Streeterville Scramblers MC

Dinner, Saturday, October 10, 2020, 4pm to 6pm;

Farm Tour at Dorothy and Don Harm's Valley Springs Farm 3pm

Welcome:

Pinot Grigio Wine Spritzers with Grey Goose La Poire Vodka

Cheese & Salad Board:

Carr Valley Cheese Co, La Valle, Mild Cheddar with Sunset Orchard, Richland Center, Table Grapes;
Wildfire Bleu with Cara Cara Oranges, California Olive Ranch Mild & Buttery Olive Oil and Moroccan Dry-cured Olives, and Edible-rind Porto Duet Aged Sheep Cheese with Seasoned Walnuts

Mary's Organic Farm, Hillpoint, Ramen "Egg Bunnies"

Fresh Greens with and Kharbush Kitchen, Wonewoc, Tabouli

House-made Creamy Mediterranean Salad Dressing or Imported Lucini Balsamic Vinegar with California Olive Ranch Olive Oil

Soup:

Pumpkin Hollow Bakery, Bear Valley, Wood-fired Oven Baked Bread with Carr Valley Cheese Co Mixed Milk Butter

Curried Woodland Valley Country Greenhouse, Wonewoc, Butternut Squash and Sweet Onions with Fern Creek Retreat, Hillpoint, Wild-harvested Apples

Entrée:

Grilled Bacon-wrapped Fearing Angus, Lime Ridge, Fillet Mignon

Wine-poached Jumbo Shrimp on Woodland Valley Country Greenhouse Delicata Squash Discs with Shallot Crème Sauce

Stewed Graber Amish Produce, Hillpoint, Green Beans and Tomatoes

Crispy Smashed Stan's Gardens, Richland Center, Blue Potatoes

Dessert:

Selection of Locally-made Amish Pie with Fresh Whipped Cream