

# FARM WEEKEND

MARCH 3, 4, 5

2000

FRIDAY  
NIGHT

TURNIP SOUP WITH WILD MUSTARD

ROSEMARY CHICKEN WITH OLIVES AND ORANGE  
OVER POLENTA

RHUBARB SHORTCAKE

SATURDAY  
LUNCH

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JOHNNY'S ROASTED VEGETABLE BISQUE

DINNER

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ASPARAGUS WITH SESAME MAYONNAISE  
LAMB CURRY AND SEVEN CONDIMENTS  
MANGO CITRUS SORBET  
CHOCOLATE CHINCHILLA

SUNDAY

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CHEESE BISCUITS  
OMELETTES AND RED PEPPER SAUCE  
STRAWBERRIES IN BALSAMIC VINEGAR

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FARM WEEKEND  
MAY 12-13-14  
2006

FRIDAY  
DINNER

RILLETTES ON GRILLED BREAD  
BACON WRAPPED SCALLOPS  
SAUTÉED RADICCHIO  
LEMON BREAD PUDDING

SATURDAY  
LUNCH

■  
WARM CABBAGE SALAD WITH  
ROASTED DUCK & WALNUTS

DINNER

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SWEETBREAD SALAD  
ROLLED PORK ROAST WITH FENNEL  
FENNEL AND LEEK GRATIN  
GREEN SALAD & CHEESE  
CHOCOLATE SOUFFLÉ

SUNDAY

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UVO IN RAVIOLO  
A GREEN SALAD

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FARM WEEKEND

JUNE 5.6.7

2009

FRIDAY  
NIGHT

BUTTER LETTUCE SALAD  
WITH CUMIN & ORANGE

PAN SEARED DUCK BREAST  
WITH ROASTED TURNIPS  
AND FRIZZLED KALE

APRICOT CHERRY CLAFOUTIS  
WITH CIDER SAUCE

SATURDAY  
LUNCH

FRITTATA WITH GOAT CHEESE  
A SALAD OF HERBS  
ANCHOVY & PARMESAN

DINNER

SCALLOP SEVICHE  
GRILLED MARINATED LAMB  
WITH GARDEN PEAS & MINT  
ON SEME DI MELONE

GREEN SALAD & CHEESES

STRAWBERRY SHORTCAKE  
WITH HOT CREAM SAUCE

SUNDAY

CURRIED CHICKEN BREAST  
WITH COUSCOUS & CONDIMENTS  
COCONUT ICE CREAM

# FARM WEEKEND

JULY 11, 12, 13

2008

FRIDAY  
NIGHT

SAUTEED SHITAKE WITH LEMON CREAM  
SMOKED CHICKEN BREAST  
ON GREEN NOODLES  
WITH CORN SALSA  
APRICOT TART

SATURDAY  
LUNCH

FRENCH POTATO SALAD  
WITH GREEN BEANS  
AND BASIL MAYONNAISE

DINNER

MARINATED SHRIMP WITH RED PEPPER  
LAMB KEBABS AND EGGPLANT  
FROM THE GRILL ON COUS COUS  
WITH RAITA  
GREEN SALAD AND CHEESES  
SUMMER PUDDING

SUNDAY

CORN CAKES WITH FRESH CURDS  
AND SALSA FRESCA  
SAVORY APPLE SAUCE

FARM WEEKEND  
AUGUST 11-12-13  
2006

FRIDAY  
NIGHT

STUFFED ZUCCHINI on  
TOMATO CONCASSE'

FISH FILLETS WITH GARDEN PESTO  
MUSTARD POTATOES

PEACH & BERRY SHORTCAKE  
WITH HOT CREAM SAUCE

SATURDAY  
LUNCH

PANZANELLA

DINNER

CHILLED GOLDEN BEET SOUP  
MARINATED & GRILLED LEG OF LAMB

EGGPLANT ROLLS  
GREEN BEANS

GREEN SALAD & CHEESE

APPLE GALETTE  
& CINNAMON ICE CREAM

SUNDAY

SCALLOPS IN BACON  
CHEESE AND ONION CLAFOUTI  
SUMMER TOMATOES

FARM WEEKEND  
SEPTEMBER 10·11·12  
2004

FRIDAY  
NIGHT

PANZANELLA  
SEARED DUCK BREAST WITH  
CHINESE EGGPLANT SALAD  
TART TATIN

SATURDAY  
LUNCH

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A SALAD OF SMOKED TROUT  
AND APPLE

DINNER

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CHILLED AVOCADO SOUP  
WITH CHILITAS  
BRAISED PORK WITH TOMATILLOS  
AND CHILES ON POLENTA  
A GARDEN SALAD  
WITH  
APPLE FARM GOAT CHEESE  
SUMMER PUDDING

SUNDAY

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SCALLOPS IN BACON  
SAVORY APPLE CLAFOUTI  
SLICED TOMATOES AND  
BASIL MAYONNAISE

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# FARM WEEKEND

OCTOBER 15-16-17

2004

FRIDAY  
NIGHT

BUTTER LETTUCE SALAD  
WITH CUMIN & ORANGE

BOONVILLE BOUILLABAISSE

HONEY BAKED PEARS  
WITH  
CINNAMON ICE CREAM

SATURDAY  
LUNCH

A SALAD OF SMOKED TROUT & APPLE

DINNER

ARTICHOKE SOUP

ROASTED DUCK LEGS WITH  
GREEN PEPPERCORN SAUCE  
SAUERKRAUT, APPLES & ONIONS

A FALL SALAD & CHEESE

GINGER APPLE UPSIDE DOWN CAKE

SUNDAY

OMELETTES WITH GREEN TOMATO CHUTNEY

SCONES