

# Chef's Garden Dinner

June 8<sup>th</sup>, 2020

Hosted by Executive Chef Josh Tomson & Sommelier Leslie Britt

## ROW 7 BADGER FLAME BEET SALAD

Grilled Haloumi Cheese / Red Russian Kale / Satsuma Orange / Spruce Tip Vinaigrette  
*Sip on: Sorentberg, Off Dry Riesling, Mosel, Germany, 2017*

## LATO SUD FARM ASPARAGUS & MAITAKE MUSHROOM FLATBREAD

Local Cheeses / Heirloom Radish / Micro Herb Salad / Aged Balsamic  
*Sip on: Artasana, Rose of Tannent, Uruguay, 2017*

## GRILLED SCALLOP ROCKEFELLER

Creamed Kale / Sardinian Cous Cous & Fennel Hash / Nueske Smoked Bacon / Herbed Sourdough Panko  
*Sip on: Pine Ridge, Chenin Blanc-Viognier, Napa Valley, California 2018*

## CORIANDER & FENNEL CRUSTED JAMISON FARM LAMB LOIN

BBQ Potatoes / Street Corn Salad / Queso Fresco / Sicilian Olive Tapenade  
*Sip on: Maple Springs Vineyard, Pinot Noir, Pennsylvania 2017*

## NO BAKE TONJES FARM YOGURT CHEESECAKE

Blackmore Farm Rhubarb / Spiced Strawberries / Single Origin Chocolate  
*Sip on: Cockburn's Late Bottled Vintage, Ruby Port*

