



Summer Solstice Supper

Appetizers

Spring Pea Crostini

Fresh pea puree with Marieke Gouda on grilled baguette

Local Cheese Plate

Served with rhubarb compote

Soup

Sunchoke Bisque

A simple puree that highlights the tangy tone of this native sunflower root

Salad

Sunburst Salad

Upland cress topped with Dragsmith Farms radishes, a Larry Schultz hard boiled egg, sunflower seeds and Green Goddess dressing

Entrée Choices

Smoked Brisket Barbecue

Smoked Thousand Hills grass-fed beef with West Kentucky BBQ sauce and cheese grits casserole with Star Thrower Camembert and garlic chives

Maple Chicken Kebabs

Skewers of Callister Farms breast meat brined in Sapsucker Farms maple syrup with organic Hasselback potato

Fresh Pea Risotto

Creamy and al dente arborio rice with Shepherd's Way Friesago and fresh shelled farmers market peas

After Dinner Drink

Coffee or Tea

Fair trade and organic from Equal Exchange

Dessert

Pound Cake Party

Two slices of pound cake - one buttermilk, the other Summit Porter chocolate - served with honey-chocolate frosting (Ames Farm & Equal Exchange) and macerated organic strawberries

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