

Menu

Saturday, September 17

Panzanella Salad

Local Heirloom Tomato, Cucumber, Zingerman's Farm Loaf Croutons,
Four Corners Creamery Fresh Mozzarella, Red Onion,
Capers, Basil, Balsamic, and Greek Olive Oil

Hen of the Woods Mushroom Soup

Black Lentils and Swiss Chard

Prince Edward Island Mussels

Grilled Sweet Corn, Homegrown Tomato, Scallion, and White Wine Cream

Roulade of Amish Chicken and Pancetta

with Whole Grain Mustard and Basil in Feuilles de Brick

Roasted Beef Tenderloin

Chanterelle Mushrooms, Cabernet Natural Reduction, and Fried Parsnips

Prochaska Farms Butternut Squash-Carnarolli Risotto Cakes

Local Duck Confit and Roasted Shallot

Golden Potato and Celery Root Pierogies

with Applewood Smoked Bacon and Crème Fraîche

Roasted Autumn Farm Stand Vegetables

Display of Domestic and Imported Cheese

Black Mission Figs, Prosciutto di Parma, Apple, Pear, Olives,
Kapnick's Apple Chutney, Nuts, Baguette and Artisan Crackers

Treats

Pumpkin Cheesecake with Spiced Chantilly Cream
Earl Grey Infused Sweet Cream Profiteroles with Almonds and Groeb Farms Lavender Honey
Kapnick Orchards Granny Smith Apple Crisp with Crème Anglaise
Assorted Handmade Chocolate Truffles

Evans Street
S T A T I O N

A Farm-to-Table Destination Restaurant & Catering House