

Winter Dinner Menu



COURSE 1

INDIVIDUAL CHEESE & CHARCUTERIE BOARDS

Iowa cheeses paired with local cured meats, pickled Doolittle Farm vegetables, Iowa honey, homemade mulberry jam, crostini

COURSE 2

HYDROPONIC LETTUCE WITH GREENHOUSE MICRO-GREENS SALAD

whipped Iowa goat cheese crema, shaved radish, fire roasted red peppers and squash, Iowa maple syrup vinaigrette

COURSE 3

VEGETABLE ARANCINI FRIED RISOTTO

Iowa pork belly, locally grown mushrooms, sun-dried tomato chutney, carrot-top pesto

COURSE 4

SOUS VIDE IOWA BEEF

confit potatoes, honey glazed carrots, Iowa gravy

DESSERT

IOWA HONEY CREME BRULEE

preserved cherries and edible flowers

