

Week of September 11th

RE Farm Cafe composers **PLAN** to offer delicious dishes listed below, **HOWEVER**, because we source responsibly, locally and only at the peak of freshness and ripeness, substitutions may become necessary. Foods are all from RE Farm Cafe's Windswept Farm unless identified by other local producer/seller names. Early session **Three Course Dinner** is comprised of salad & soup shooter, choices of main and finish.

Welcome

Roasted Tomatillo Soup

cilantro-lime crema

Salad

Marinated Eggplant

lemon oil / chiles / pickled radish

Appetizers

Cuban Slider

Cuban chorizo / crispy potato sticks / caramelized onion / farm ketchup

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Profeta Farms **Organic Beef Liver Pate**

roasted garlic / tomatillo / focaccia chips

Main

Tea Creek Farm **Coffee Braised Brisket**

pickled onions / charred eggplant / miso eggplant puree

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Maine Bay & Berry **Sablefish en Papillote**

pinto potatoes / vegetables / herb butter

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Chili Relleno

poblano pepper / queso fresco / trinity vegetable chickpea ragout

Finish

Sicilian Watermelon Pudding

whipped cream / roasted pistachio

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Plate of the Market's Best Cheeses from *WC Clarke*, accompaniments

Suggested Wine Grape Pairings

Soup/Salad - Dry Rosé *Appetizers* - Beaujolais

Entrees - Brisket/Cabernet sauvignon *Sablefish*/Dry Riesling *Relleno*/Zinfandel

About the Featured Farmers and Suppliers

Profeta Farms - Co-founders Paul Profeta, integrative nutrition coach Joanne Malino and organic farmer John Place practice sustainable and regenerative agriculture with ultimate respect for the animals they raise. Readington NJ.

Tea Creek Farm - Amish heritage farm just outside of Milroy PA

Maine Bay and Berry - Locals Shaun Knight and Christa Stofferahn partner with small socially responsible businesses in Maine to bring fresh north atlantic fish to central PA. Their retail store is located inside the Barn at Lemont, 833-624-6322

WC Clarke's Cheese Shop- "Uncle Bill " features over 200 domestic and imported cheeses, along with chocolates, preserves, coffee and mustards. Conveniently located a block from the Penn State campus at 234 E Calder Way, 234-4244