

Menu

January 23-February 1, 2020

*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.*

Soup

Scotch Lamb Broth

Barley / Cabbage

Salad

Arugula and other Hothouse Greens

Honey- thyme vinaigrette / shredded turnips / feta cheese / soda bread

Appetizer Choice*

(*late session only)

Sunchoke & Potato Pancake

Vegetable medley / Jimmy Nardello Pepper Cream

Wild Sockeye Salmon Tartare, *Wild for Salmon*

Lomi lomi style in a lettuce leaf

Main Choice

Smoked Roast Pork Fettuccine Alfredo

House-made pumpkin pasta

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Bacon-wrapped, Stuffed Chicken

Sausage and pumpkin bread filling / sherry cream sauce

Winter Harvest Vegetables Roulade

Quinoa / sage brown butter

Finish Choice

Pumpkin Custard

Pecans / fried dough

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Plate of the Market's Best Cheeses

from WCClarke, accompaniments

Suggested Wine Grape Pairings

Soup and Salad- Sangiovese

Appetizers: Pancake- Cotes du Rhone Salmon- Chardonnay

Mains: Alfredo- Cotes du Rhone Chicken and Veg Roulade- Chardonnay

About the Featured Farmers and Suppliers

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, 814-234-4244

*Wild For Salmon- Steve and Jenn Kurian of Bloomsburg, Pa are the fishermen that provide us with the highest quality, flash/frozen, Alaskan sockeye available.. Wildforsalmon.com
570-387-0552*