

Farm to Table Dinner

Saturday, November 23

Hot Hors d'oeuvres

Vegetable Crudite

First Course

Heirloom Strawberry & Goat Cheese Salad

local mixed greens - *green life farms, lake worth fl*

heirloom tomatoes - *farmhouse tomatoes, lake worth, fl*

strawberry mango balsamic vinaigrette - *sassy palate, wpb, fl*

sourdough bread croutons - *aioli, wpb, fl*

Second Course

Swordfish with Rice Pilaf and

Red Pepper & Golden Raisin Relish

swordfish - *captain matt hispon, stuart, fl*

Third Course

Grilled Beef Tenderloin with

Organic Mushrooms & Baby Carrots

beef tenderloin - *creekstone farms*

organic mushrooms - *gratitude garden, loxahatchee, fl*

Fourth Course

Strawberries & Honey

palmetto honey - *boynton beach, fl*

