

Polyface Benefactor Event Menu

Appetizers

Demitasse of mushroom veloute, black pepper cream, chive blossoms

Assortment of charcuterie and local cheeses
with fermented pickles

Entrées

Braised Polyface beef short ribs, red wine jus

Pulled Polyface pork, natural jus, sourdough rolls

Peach chutney ferment

Roasted root vegetables
Haricots verts amandine
Turnips, mostarda vinaigrette

Dessert

Apple-ginger cobbler
Vanilla ice cream

Coffee service with cream

Beverages

Local wine and artisan beer

Milk

Warmed apple cider

Fine Field to Fork Dining by Chef & Owner, Ben Thompson [The Rock Barn](#)

Select artisan ferments provided by Real Food Chef, Monica Corrado [Simply Being Well](#)

Wine tasting with Jason Bise [The Country Vintner](#)

Substitutions may be made to menu without notice.