

NONE SUCH FARM to TABLE



with None Such chefs Tracey & Mark Czajkowski

On Saturday September 10th, 2016 at 5:00pm
None Such Farms will host our 6th Farm to Table Dinner
Featuring the best None Such grown beef and produce.
Served on the farm.

Cocktail Hour Appetizers

Beet & Goat Cheese Mousse on Crostini
Pork Belly with Spicy Bourbon Peach Glaze
Tomato Sandwich with lite Basil Aioli
Deviled Egg with Corn Jalapeno Relish & Candied Bacon

First Course

Chilled Farm Gazpacho
None Such Tomatoes, Cucumbers, Peppers

Main Course

Slow Roasted BBQ Brisket

Chimichurri Grilled French Tip
with charred tomatoes, rosemary & scallions

Pulled Braised Short Ribs
with onion, tomato, carrot & celery

Grilled Farm Style Delmonico
with onion marmalade & pan seared mushrooms

Baked Corn Custard
Kale with Peppers, Garlic & White Beans
Corn, Zucchini, Peppers & Edamame with Quinoa & Herb Butter
Buttermilk Mashed Potatoes with Grilled Scallions
BLT Mac & Cheese with Bacon, Wilted Arugula & Tomato

Dessert Course

Bread Pudding with Creme Anglaise & Strawberry Compote
None Such Strawberry Ice Cream Sandwich

Wines by the Forest family of Buckingham Valley Vineyards

Friends & Family Ticket Package of 4 Tickets/ \$350.00
2 Ticket Package/ \$200.00 1 Ticket/ \$125.00
Available online at nonesuchfarms.com, by phone 215-794-5201 x 2
or in person at None Such Farm Market 4458 York Rd., Buckingham, PA