

Farm to Dartmouth Food Expo, May 17, 2007

Celebrating 3 Years of Food from Area Farms

Entrées

Natural Chicken Breast stuffed with Herbed Goat Cheese

Misty Knoll Farm chicken, New Haven VT
Vermont Butter and Cheese Company chevre, Websterville VT
Vermont Herb and Salad Company fresh herbs, Benson VT

Roast Sirloin Texas Style

Wolfe's Neck Farm natural sirloin, Freeport ME

Colorful Potato Salad

Sheldon Farm red, yellow and blue potatoes

Orzo with Shiitake Mushrooms and Garlic- Cheddar

Amir Habib's Organics shiitake mushrooms
Grafton Cheese Company garlic cheddar cheese, Grafton VT

Fresh Spring Asparagus

MacLennan Farm, Windsor VT

Fiddlehead Ferns with Orange and Champagne Vinaigrette
Fiddlehead ferns foraged from the woods in Springfield, VT

Spinach, Snow Pea Shoot and Mango Salad

Dwight Miller & Son Orchard spinach, East Dummerston VT
Gourmet Greens snow pea shoots, Chester VT

Tomato and Fresh Mozzarella Salad

Long Wind Farm tomatoes, East Thetford VT
Maple Brook Farm mozzarella, Bennington VT

At the Grill

Marinated Venison Steaks

Yankee Farmer's Market, Warner NH

Grilled Sirloin Steak

PT Farms, Haverhill NH

Lemongrass- Seasoned Turkey Breast Skewers

Misty Knoll Farm, New Haven VT

All Natural Lean Beef Burgers

North Hollow Farm, Rochester VT and Millbrand Farm, Brandon VT
processed and distributed through Hardwick Beef, Hardwick MA

Bread

Trukenbrod Bakery, Vershire VT (using Vermont- grown wheat)

Salad Bar

Dartmouth Organic Farm mesclun mix, Lyme NH Pete & Gerry's Organics eggs, Monroe NH
Champlain Orchards applesauce, Shoreham VT
Vermont Herb and Salad Company spring- mix salad greens, Benson VT

Dessert

Sautéed Apples with Maple Syrup and Maple Liqueur over Sweet Cream Ice Cream
Champlain Orchards apples, Shoreham VT Walhowden Farm maple syrup, Lebanon NH
Flag Hill Winery maple liqueur, Lee NH Walpole Creamery ice cream, Walpole NH