



**July 2011 Farm Dinner  
at La Paryor Farms – Ottawa, Illinois**

**on the table**

charcuterie platters - country pate, chicken liver pate, dunbarton bleu cheese, pleasant ridge reserve, fresh honey, currants & pickled radish & snap peas

**one**

ribs over slaw  
*ebel's weiss*

**two**

smoked pork hock, rainbow chard, kale, summer squash, carrot, cucumber, moody bleu cheese, hard boiled egg, French country vinaigrette  
*domaine dupage*

**three**

orange sesame sambal steak kababs over israeli cous cous, goat feta, kalamata olive, oregano, garbanzo beans  
*bitter end*

**four**

pork roll with white beans, grilled fennel, and black kale  
*cane & ebel*

**sweet**

pavlova with mixed berry and mint whipped cream  
*black hop juice*