

The Dunaway Restaurant
GROWER'S DINNER

June 25th, 2008

Poached Kellie Brook Farm Egg

Charlie's garlic scapes, Nelson Farm spicy greens
& Strawberry Banke herb mustard vinaigrette



Tom Eaton's Dayboat Scallops

Nelson Farm tomatoes, baby summer squash,
George's arugala & curry emulsion



Breezy Hill Farm Pork Leg & Rilette

Red wine braised Nelson Farm cabbage
& black pepper red wine reduction



Heartsong Farm Valencay & Salata

Pickled Back River Farm golden beets
& Scarlet turnips



Tuttle's Barn Strawberry Shortcake

Evan's Grandma's buttermilk biscuit, vanilla
anglaise & local chocolate mint

The Dunaway Restaurant would like to thank you for
joining us for this special event and for supporting
local farmers, ranchers & fishermen.

Please inform your server of any food allergies or
dietary restrictions.