

# *Dancing Ewe Farm*

## *Farm-to-Table Lunch*

*September 2*

### *Antipasto*

*Includes Dancing Ewe cheeses, salumi and market products*

### *Gnudi Ricotta e Spinaci*

*Handmade Ravioli's filling without pasta, prepared with Dancing Ewe Ricotta and Spinach, served with Sage, Butter and Pecorino Stagionato*

### *Mousse di Ricotta*

*Dancing Ewe ricotta mousse topped with fresh berries*

*Farm-to-table menus may change at Luisa's discretion to take advantage of seasonally available ingredients.*

# *Dancing Ewe Farm*

## *Farm-to-Table Dinner*

*September 1*

### *Antipasto*

*Includes Dancing Ewe cheeses, salumi and market products*

### *Gnudi Ricotta e Spinaci*

*Handmade Ravioli's filling without pasta, prepared with Dancing Ewe Ricotta and Spinach, served with Sage, Butter and Pecorino Stagionato*

### *Involtini di pollo e Peperoni arrosto*

*Chicken rolls, served with roasted peppers*

### *Mousse di Ricotta*

*Dancing Ewe ricotta mousse topped with fresh berries*

*Farm-to-table menus may change at Luisa's discretion to take advantage of seasonally available ingredients.*