

Farm-to-Table Dinner

September 8



Antipasto: Washington County Cheese Tour

Formaggi Misti della Contea di Washington

Dancing Ewe Farm: Pecorino al Tartufo, Pecorino Stagionato

Argyle Cheese Farmer: Amazing Grace, Cheddar

Moxie Ridge Farm: Feta, Chevre

Considered Bardwell: Rupert, Dorset

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 Patate al Formaggio

Chicken breasts, pounded, topped with Prosciutto and Pecorino Fresco, rolled into cigars and sautéed with olive oil, garlic and white wine. Served with pureed potatoes and our Pecorino al Tartufo.

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.