

# *Dancing Ewe Farm*

## *Farm-to-Table Lunch*

*November 4, 11, 18, 25*

### *Antipasto*

*Includes Dancing Ewe cheeses, salumi and market products*

### *Gnocchi con Zucca*

*Homemade gnocchi made with pumpkin tossed with butter and sage*

### *Crema Catalana*

*Luisa's family recipe for Crème brûlée*

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

# *Dancing Ewe Farm*

## *Farm-to-Table Dinner*

*November 3, 10, 17, 24*

### *Antipasto*

*Includes Dancing Ewe cheeses, salumi and market products*

### *Gnocchi con Zucca*

*Homemade gnocchi made with pumpkin tossed with butter and sage*

### *Scaloppine di Pollo al Limone*

*Chicken scaloppini style with a lemon butter sauce*

### *Crema Catalana*

*Luisa's family recipe for Crème brûlée*

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