

# FARM TO TABLE

## FRESH, LOCAL MENU

### SALADS AND STARTERS

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Fresh Melon with Goat Cheese

Beet and Carrot Salad

Tomato and Corn Salad with Chanterelle Butter

Fire Roasted Peppers with Herbs and Soft Boiled Eggs

Pork Fried Potatoes with Sharp Cheddar Cheese

### ENTREES

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Premium Cuts of Grass Fed Beef with Garlic and Thyme

Grilled Herbed Chicken

### DESSERT

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Baked Maple Custard, Berries, and Maple Sugar Brûlée

### BEVERAGES

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Tap beer on site from Rhinelander Brewing Company and  
Tribute Brewing Company.

Red and White Wines

Local, Fresh Farm to Table Dinner held at McLaughlin Family Farms - 818 Kurtz Rd, Monico. August 19th, 5-9 p.m. \$100 per ticket.

Enjoy complementary drinks, and tour serene, sustainable McLaughlin Family Farms. Savor seasonal creations by internationally trained Chef Salvatore Friedel. ArtStart benefit is a celebration of vibrant farm-to-table foods from local farm partners including: Evergood Farms (Organic Produce), McLaughlin Family Farms (100% Grass Fed Beef), and Orange Dog Farm (pasture-raise Cornish Cross chickens).

Live music by David Hastings on saxophone and Cully Swansen on bass.

Parking is readily and easily available. Tickets are limited. Available online at [www.artstartrhinelander.org](http://www.artstartrhinelander.org)

