

WILSON FARM

Growing Since 1884



Dinner in the Field

- Menu -

- Cocktail Hour -

- Fresh Figs stuffed with Foie Gras
- Chilled Strawberry Soup with Cucumber & Mint
- Stuffed Zucchini Flower with Roasted Heirloom Tomato Sauce
- Mini Croque Monsieur (ham & cheese)

Wine: Domaine De La Rose Cotes du Rhone Bastide

- First Course -

- Wilson Farm Field Greens with Grilled Peaches, Stilton, Roasted Pumpkin Seeds & Champagne Vinaigrette
- French Charcuterie Platter with Baguette, Selection of Cheeses, Condiments, and Dijon Mustard
 - Alsatian Cucumber Salad with Smoked Salmon and Stuffed Egg Mimosa
 - Fresh Marinated Yellow Beet Salad with Red Onions & Fresh Goat Cheese

Wine: Chateau Pouyanne Graves White Bourdoux

- Main Course -

- Soy and Citrus Glazed Duck Breast and Roasted Figs in Sauce Bigarade
- Braised Salmon Soufflé with a Riesling-Shallot Reduction and Baby Vegetables

Wine: Louis Latour Beaujolais Villages Chameroy

- Dessert -

Assorted French Pastries

- Coffee -

- Coffee & Tea
- Petits Fours and/or Chocolate Truffles



Thanks to Busa Wine & Spirits for providing the wine for the evening!