

Farm to Table

5 COURSE DINNER

— October 19, 2018 —



Mini Lamb Wellington with Veal Demi Glace

Marcho Farms, Souderton, PA

Cannellini Bean, Pancetta, Swiss Chard and Baby Kale Suppa

Meadow View Farm, Kutztown, PA

Ginger Cider Sorbet with a Lemongrass Tuile

Scholl Orchards, Bethlehem, PA

**Seared Duck Breast, Duck Confit Spring Roll, Roasted Purple Potato,
Smoked Maple Bacon Blistered Brussel Sprouts with a Pomegranate**

Port Wine Gastrique and Beurre Blanc

Jurgielewicz Farm, Shartlesville, PA

— Or —

Cast Iron Seared Filet Mignon, Lobster Brandy Cream Sauce,

Confit Heirloom Tomato, Sautéed Patty Pan Squash,

Twice Baked Potato with Lobster Claw Meat

Wolfe Brothers Farm, Wellsboro, PA

Johnson Farms, Orefield, PA

Crème Brulee Tasting Trio –Chocolate Espresso,

Pumpkin Chai, Vanilla Maple Pear

Monocacy Coffee Company, Bethlehem, PA

Emerick's Farm, Hyndman, PA

Seiple Farms, Bath, PA

\$55.00 per person | 6pm dinner service

www.ironlakescountryclub.com

Contact Chelsea to reserve your seat 610-395-3369 ext. 232