



REAL FARMS, REAL FOOD

Fundraiser Dinner for the Farm Fresh Atlas of Southeastern Wisconsin featuring local farmers & local food

*Support the Farm Fresh Atlas of Southeast Wisconsin and enjoy an elegant dinner
at the Oconomowoc Lake Club located on historic Oconomowoc Lake.*

October 22, 2011

6:00 pm: Silent Auction & Hors d'oeuvres

7:30 pm: Dinner

Featuring local food prepared by these local chefs:

Peter Sandroni – Chef/Owner La Marendia Restaurant
Jack Kaestner – Oconomowoc Lake Club
Michelle Evans – North Western Mutual and Braise RSA
Jaclyn Trimble – Personal chef

\$65 for individuals over
the age of 13
\$40 for youth between the
ages of 6 and 12
Youth under 5 may sit on
a lap and eat for free

Menu

Farmer Reception and Appetizers:

- ❖ Shiitake Mushroom Strudel
- ❖ Grass-Fed Beef Empanadas
- ❖ Heirloom Apple Tasting
- ❖ Autumn Vegetables
- ❖ Honey, Butter, and Cheese Tasting

Dinner:

- ❖ Moonglow Pear Salad with candied walnuts, dried cherries, farmstead blue cheese and pear vinaigrette
- ❖ Free Range Chicken Ballotine with natural chicken-shallot reduction, roasted fall vegetable ragout, and tri-color potatoes
- ❖ Classic Tres Leches Cake with raspberry marmalade

The Farm Fresh Atlas of Southeastern is a local food guide including farms, farmers markets and local businesses located in Southeastern Wisconsin.

The Atlas is organized and supported by Oconomowoc Lake Club, Slow Food Wisconsin Southeast, SHARE, Town and Country RC and D, UW Extension, UW Parkside, local farms, local businesses and countless volunteers.