

menu

GRAZING TABLE & PROSECCO

with local cheeses, cured meats, fruit, jam, nuts,
crackers, veggies, olives + glass of prosecco

MIXED GREEN SALAD

with crispy ciabatta, Nduja spread, tri-colored
beets, pickled radish + beet cured egg

IOWA BRAISED PORK BELLY

with creamed corn, mini sweet peppers +
pea tendrils

SOUS VIDE IOWA BEEF SHORT RIB

with glazed baby carrots, crispy braised leeks +
whipped Yukon & parsnip

BROWN BUTTER CAKE TRIFLE

with mixed berries, creme anglaise + granola

Local Iowa farms and businesses proudly supported for the dinner are as follows: La Quercia (Norwalk, IA) | Maytag Dairy (Newton, IA) | Milton Creamery (Milton, IA) | Bell Farm (Runnells, IA) | Simple Life Farm (Winterset, IA) | Ray Family Farm (Des Moines, IA) | Iowa Premium (Tama, IA) | Story City Meat Locker (Story City, IA) | Rose Farm (Norwalk, IA) | Doolittle Farm LLC (Story City, IA) .