

# Gathering Together Farm Brunch

Offerings for Sunday October 21, 2007

Welcome! Please place your Entrée and Drink order first. Then help yourself to the Buffet while we specially prepare your Entrée.

## Fall Harvest Omelet

Farm Fresh Eggs with Roasted Mushrooms, Leeks, Artichoke Hearts and Basil with Feta Cheese served with Home Fried Potatoes

## Eggs Benedict

Poached Farm Eggs with Natural Canadian Ham and Spinach on toasted English Muffins, smothered with a Hollandaise Sauce and served with GTF Salad Mix

## Puerco Pibil

Braised Pork Butt in a California Chili and Tomato Sauce served with Apple and Butternut Squash Puree and Toasted Brown Rice

## Pumpkin Pancakes

Paula's Pumpkin Pancakes with Caramelized Apples and Cinnamon Almond Crunch, served with our House Made Breakfast Sausage and Maple Syrup

## Mary's River Crepes

John's Crepes stuffed with Farmhouse Chicken, Button Mushrooms, Braised Cippolini and Braising Geens in an Herb Velouté Sauce with GTF Salad Mix

## Our Special Farm House Scramble

A Medley of our Farm Vegetables, Potatoes, and Eggs scrambled; Bacon, House Made Sausage, and Cheddar are Optional

Our Toasted Organic Whole Wheat Bread is optional and will be served upon request

### Choice of:

Sparkling Fresh Squeezed Organic Orange Juice      Iced Tea  
Fresh French Press Coffee Pot (2-4pp)      Sparkling Limonada  
Mimosas with fresh squeezed OJ for \$2.50 additional

Adults: \$20.00      Children 12 & under: \$9.00

Please pay at the counter when you are finished with your meal.

Gratuity not included.

The Gathering Together Farm Produce featured on our Brunch Menu is 100% Organic and Available right here in our Farm Stand.

Blueberries	GTF Salad Mix
Copra Onions	Braising Mix
Tomatillos	Summer Squashes
Butter Leaf Lettuce	Fresh Cilantro
Chard	Carrots
New Potatoes	Spinach

All of our high-quality ingredients are Organic and local when possible.  
Our Pastries are prepared daily by our talented Baker, Chris Louviere.

We enjoy serving only the best that our farm has to offer and

Look forward to seeing you again soon.

Chef Jc Mersmann and Farm Staff