

Gathering Together Farm Lunch

Celebrating Basil, Week of June 21,

Antipasti

Country Pâté with Radish, Cornichon,
Mustard and Artisan Bread
\$5.50

Libations

Pheasant Court, Marechal Foch 2006	\$4.50
Pheasant Court, Chardonnay 2006	\$4/14
Lumos, Pinot Gris, 2008	\$5
Oregon Trail Wit or IPA	\$4.5
Widmer Hefeweizen	\$3.50
Deschutes Amber	\$3.50

Gathering Together Farm Salad \$9.50

Our GTF Mixed Greens with STRAWBERRIES, Toasted Almonds, Basil, and Fromage Blanc Cheese with Red Wine and Herb Vinaigrette

GTF Pizzas — Pizza from the sea- pesto/salmon/fennel \$9.50

Pizza from the pig- salami piccante/potato \$9.50

Pizza from the earth- zucchini/walla walla/fromage blanc \$9.50

Pizza from the earth-Margharita-tomato, mozzarella, basil, garlic \$9.

Basil Lasagna \$9.50

Fresh Pasta sheets layered with Delicata Squash, Basil, Ricotta Cheese, Tomatoes, and wood-oven roasted Walla Walla Onions served with GTF Salad and Artisan Bread

Salmon Crespelle \$9.50

Wood-oven baked Keta Salmon with Barley, Fingerling Potatoes, Herbs, Red Wine Onions and Scallions in a Crepe Packet served over a bed of Black Kale and topped with a Caper Aioli

Braised Duck \$9.50

Braised Leg of Duck served with Root Vegetables and Russian Kale new Potatos

Penne with Prawns \$9.50

Penne pasta tossed with sautéed Prawns, Garlic Scapes, Fava Beans, Fennel, Arugula and a Prawn Cream Sauce

Soup Entrée

Served w/ our Large GTF Seasonal Salad Mix and our Organic Artisan Bread

Mushroom and Garlic Soup

-OR

Carrot and Ginger Soup

\$9.50

Small Soup \$4.00 Large Soup \$5.00 House Salad \$4.50

Herbal or Black Iced Tea, Iced Coffee 1.75

Drip Coffee 2.00 French Press Organic Coffee 2.50 pp/5.00press

Organic Lemonade 3.00 Hot Tea 1.50

The Gathering Together Farm Produce featured on this weeks Menu is available in our Farm Stand! Ask us about our GTF Recipe Cards.

black kale	new garlic	collards	Cocozelle squash
Russian kale	baby beets	fennel	cucumber
GTF Salad Mix	dandelion greens	bok choi	baby onions
rainbow chard	scallions	arugula	spinach
baby carrots	kohlrabi	fingerling potato	arugula

All of our Produce on the Menu is 100% Certified Organic

We are proud to cook from scratch and serve only high-quality Organic and local ingredients. Our Pastries and Breads are prepared daily by our talented Bakers, Bobbie Lee and Mary.

We enjoy serving only the best our Farm has to offer and we look forward to seeing you again..

15% gratuity will be added for parties of 8 or more two checks max please

www.gatheringtogetherfarm.com