



The First Annual Back to Basis Good Food Festival
farm to table dinner



CARVED MARINATED YELLOWSTONE GRASSFED
SKIRT STEAK AU JUS

ROASTED BO BO CHICKEN
with caramelized shallot aigre-doux and fresh basil

HUNDRED-MILE LASAGNE
Sprout Creek ricotta, house stone-ground wheat pasta,
roasted local vegetables, preserved tomato coulis

NY STATE HONEY AND CUMIN GLAZED CARROTS
with toasted pumpkin seeds and tarragon

SAUTEED BROCCOLI RABE

CAYUGA FARMS WHEATBERRY SALAD
with cucumbers and fresh mint

FRESH MOZZARELLA AND HEIRLOOM TOMATO
PANZANELLA
with anchovy and caper dressing

KATCHKIE FARM ROASTED BEET SALAD
with mixed winter endive, Ewe's Blue cheese and pickled
strawberries

ASSORTED BREAD AND SWEET BUTTER



MILK & COOKIES
Mint chocolate chip, peanut butter, white chocolate chip,
sugar cookies, and almond biscotti with chocolate, vanilla,
and caramel milk



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SOURCES

Battenkill Valley Creamery • Salem, NY
farmstead-bottled milk

Bo Bo Poultry • New York, NY
free-range white-feather chicken

J. Glebocki Farms • Goshen, NY
broccoli rabe, white carrots, yellow carrots, beets, basil

Katchkie Farm • Kinderhook, NY
beets

Old Chatham Shepherding Co. • Old Chatham, NY
Ewe's Blue cheese

Sheldon Farms • Salem, NY
new red potatoes

Sprout Creek Farm • Marlboro, NY
Ricotta

Truncali Farm • Marlboro, NY
pears, apples

Yellowstone Grassfed Beef • Montana
grass-fed and finished skirt steak



Slate platters provided by **Brooklyn Slate Company**
made from slate quarried in New York State and finished in
Brooklyn



Tonight's farm-to-table dinner was prepared by
Great Performances