

FOOD FROM THE PARKS

knowledge · food · change

The PREMIER EVENT
in our TURNING THE TABLES



Brian Leitner of Living Room Events has teamed up with Jean-Pierre Moule the Chef at Chez Panisse to create a wonderful menu for our first Turning the Tables Event. The ingredients for this meal will be foraged on land stretching from San Jose to Sonoma, with a side trip to Yolo County.

Served family style, we will enjoy:

sweet & sour squash

Yolo County butternut and delicata squash
marinated in red wine vinegar and garlic

frog leg cacciatore

Robert Stevens bullfrog legs braised with tomatoes

foraged mushroom tartlets

with Pie Ranch eggs and wild herbs

wild nettle soup

Spit roasted wild boar with roasted figs and wild fennel,
a very local green salad with locally milled polenta

Apple and huckleberry galette with walnut ice cream,
lemon verbena and mint tisane from the Speakers Gardens



Organic Valley: Farmers on a Mission

Independent and farmer-owned, Organic Valley Family of Farms is America's largest cooperative of organic farmers and is one of the nation's leading organic brands. Organized in 1988 by just seven farmers, the Coop now represents 1271 farmers in 29 states and one Canadian province. In keeping with its founding mission of keeping family farmers farming, Organic Valley is proud to support Food From the Park's "Turning the Tables" series, helping to bring awareness to the critical issues facing the sustainability of food and farming today. <http://www.organicvalley.coop>