

FOREST TO MANSION

May 7, 2017

1st Course - Alisa DeMarco

*Whipped Salmon Rilette, Allerton Wild Ginger
& Morel Mushroom Relish, Toast*

2nd Course - Drew Starkey

*Wild Allerton Ramp Gnocchi with
Smoked Lamb Shoulder and Fried Morels*

3rd Course - Ann Swanson

*Pistachio and Allerton Stinging Nettle Flatbreads with
Pickled Allerton Ramps, Prairie Fruits Farms
Goat Cheese topped with a Truffled Fennel,
Radish and Blood Orange Salad*

4th Course - Adam Shallenberger

*Sugar Grove Family Farm Berkshire
Grilled Pork Belly & Sassafras Root Braised Pork Butt
Foraged Morels and Ludwig Cheddar Grits,
Dehydrated Wild Ginger, Stinging Nettle Stems,
Sassafras Reduction, Pickled Red Bud Flowers*

5th Course - Mark "Shades" Hartstein

*Wild Allerton Japanese Knotweed Mousse,
Rhubarb-Sassafras Jam,
Butter Mochi Cake and Caramelized Skyr*



ALLERTON
PARK & RETREAT CENTER

