



NONE SUCH FARM to TABLE

Sunday, September 16th, 2018 5:00 pm at None Such Farm
a Latin inspired menu by chefs Tracey & Mark Czajkowski
featuring None Such Farm raised Black Angus beef and produce

COCKTAIL HOUR APPETIZERS

- Cuban Shrimp** tomato, orange, lime
- Torta Espanol** potato, chorizo, egg
- Achiote Pork Skewer** pork tenderloin, achiote, lime
- Mexican Street Corn Fritter** avocado crema, cotija, lime, cilantro

FIRST COURSE

- Charred Tomato & Corn Gazpacho with Mint & Cumin Crema**
tomato, onion, corn, jalapeno, scallion

FAMILY STYLE SECOND COURSE

- Argentinian Empanada with Spicy Ground Beef**
onion, tomato
- Traditional Mole Pulled Chicken**
chili pepper, tomatillos, cinnamon, almonds

PLATED MAIN COURSE

- Ancho & Coffee Rubbed Grilled Beef Filet** smoky sweet red pepper sauce
- Ropa Viejas** braised, pulled flank steak, olives, mint
- Chili Rubbed Short Rib** carrot, chili, tomato
- Creamy Corn Poblano Rice** poblano, corn, scallion, cream
- Beer Braised Black Beans** bacon, onion
- Roasted Zucchini with Corn** manchego, smoked paprika

DESSERT

- Mayan Chocolate Pot de Creme**
orange scented whipped cream

Proceeds to benefit Rolling Harvest Food Rescue www.rollingharvest.org

BYOB

Friends & Family Package of 4 Tickets/ \$350.00 2 Ticket Package/ \$200.00 1 Ticket/ \$125.00

Available online at nonesuchfarms.com, by phone 215-794-5201 x 2
or in person at None Such Farm Market 4458 York Rd. Buckingham, PA

None Such Farm 4493 York Rd. Buckingham, PA

Yerkes Brothers Owners/ Farmers