



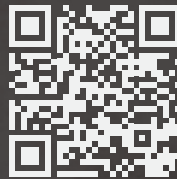
FOURTH ANNUAL  
*Farm to Table*  
CELEBRATION

*Scrumptious menu*

**A 5-course dinner, prepared with local ingredients, highlighting our local farmers' bounty, prepared by volunteers under the stellar guidance of Guest Chef April Boeke. GF and Vegan options available.**

- Local greens salad, choice of fresh herb dressings**
- Roasted mushroom and garlic crostini**
- Roasted red pepper soup**
- Pasta primavera Or vegan grilled polenta cake w/ roasted veggies**
- Roasted peach with mascarpone filling, ginger cookie**

\*To purchase tickets and for more information visit



[urbanseeds.org/farm-to-table](http://urbanseeds.org/farm-to-table)

