

The menu

THE CARSON CENTER'S DISTILLER'S DINNER SATURDAY, OCTOBER 20, 2018

MENU CREATED BY EXECUTIVE CHEF KARLA LAWRENCE **ARTISAN KITCHEN**

PASSED APPETIZERS

SALMON TOASTIES

candied salmon, whipped herb-honey goat cheese on parmesan encrusted toasties

5-GRAIN + GUACAMOLE STUFFED PEPPERS

fresh, crisp baby bell paper halves filled with delicious blend of red and white quinoa, barley, wild rice, wheat berries — topped with fresh guacamole

GOCHUJANG BEEF BOA BUNS

tender, delicate steamed buns — stuffed with sweet + spicy Korean Gochujang crispy beef and Asian slaw

SALAD

AUTUMN BRUSSELS SALAD

crunchy shaved brussels sprouts, chewy farro, crisp apples, succulent figs — tossed in scratch-made pumpkin goddess dressing, served with warm peppered maple marinated feta pouch and toasted pepitas

ASSORTED CRAFT ROLLS AND SPUN AGAVE BUTTER

MAIN COURSE

NORWEGIAN PORK SHANK ALA SOUS VIDE

slow braised for hours, then infused with balsamic demi-glaze — finished sous vide style for ultimate tenderness and flavor

CARAMELIZED ONION & SUN DRIED TOMATO GLAZED SWEET POTATO CAKES

sweet potato patties roasted with sun-dried tomatoes and julienne onions til sweet and caramelized, garnished with crispy sweet/spiced bacon pieces

LEMON GARLIC CAULILINI

tender caulilini florets lightly sautéed in lemon garlic butter with fresh parsley

DESSERT

APPLE HARVEST CAKE

"crazy" moist and decadent spiced apple cake packed with dates, nuts, golden raisins, pineapple, and coconut — then drenched in maple hazelnut bourbon glaze, served with creamy cinnamon ice cream and toasty coconut-salty pretzel tuile

RESERVATIONS REQUIRED: (270) 443-9932 OR THECARSONCENTER.ORG