

Welcome to the first Oz Farm

Field to Table Dinner

August 26, 2006

A collaboration between Farmer Patrick Cordrey and Chef Aaron Peters
celebrating the beauty and abundance of the season from the soils at Oz

4:00-5:30 Tour of Gardens and Orchards

5:30-6:30 Hors d'oeuvres on the lawn

6:30 Dinner

Wood-fired Crostini of Fava Bean, Goat Cheese, and Sun Cherry Tomatoes
2004 Lazy Creek Gewürztraminer

Summer Garden Salad of Oz greens, tomatoes, cucumbers and basil
With Elk Creamery Goat Feta
2004 Lazy Creek Chardonnay

Slow-braised Dark Cornish Cockerel with warm Ruby Crescent potato chèvre salad
and yellow and green beans
2004 Lazy Creek Pinot Noir
2002 Porter-Bass Zinfandel

Pink Pearl Apple Tart
with honey lavender whipped cream
Fresh mint blend tea
Organic and decaf Thanksgiving coffee