

## *Farmer's Market Three Course Dinner*

### *First Course*

*(Choice of One)*

#### *Zucchini Blossoms*

*Zucchini blossoms delicately filled with Chef Ty's crab mixture and lightly fried to perfection*

#### *Salad of The Week*

*Local arugula, turnips, toasted almonds, sun dried cranberries, lemon and extra virgin olive oil*

#### *Classic Caesar Salad*

*Crisp romaine lettuce tossed in Chef Ty's dark balsamic caesar dressing*

#### *Stuffed Roma Tomatoes*

*Filled with risotto, goat cheese, onions and peppers*

#### *Yellow Tomato Gazpacho*

*Served chilled and topped with small diced vegetable salad*

### *Second Course*

*(Choice of One)*

#### *Chicken Breast*

*A succulent airline chicken breast wrapped in eggplant pan roasted served with heirloom tomato chow chow and roasted fingerling potatoes and tempura okra*

#### *Colorado Lamb Rack*

*A half rack of a roasted lamb with braised cabbage, wilted spinach and heirloom tomatoes*

#### *Filet Mignon*

*A petite filet mignon cooked to perfection and topped with Dave and Dee's mushrooms horseradish butter, Victory Farm's collard greens and grilled corn on the cob*

#### *Shenandoah Trout*

*Herb roasted summer trout topped with a fennel slaw, brie mashed potatoes with white wine buttered asparagus*

### *Third Course*

*Your server will present today's selections*

**\$39 per person**