

Farm TO Feast

FRESH LOCAL FOOD, EXQUISITELY PREPARED

Sample Cooking Class Menu

Appetizers:

Roasted Red pepper Dip with Spiced Pita
Spanish Olive and Cream Cheese Canapes

First Course:

Apple, Endive and Parmesan Salad with Walnut Vinaigrette

Main Course:

Thai Red Curry Chicken with Vegetables and Rice
Sauteed Greens

Dessert:

Crispy Pear Strudel with Whipped Cream and Cranberry Coulis

farmtofeast@gmail.com

202-674-7629