

Farm Feast

FRESH LOCAL FOOD, EXQUISITELY PREPARED

Sample Vegan Cooking Class Menu

Appetizers:

Vegan Ceviche in Wonton Cups
Caramelized Apple and Blue Cheese Crostini
Chèvre with Sauteed Grapes and Fresh Herbs

First Course:

Green Salad with Classic Vinaigrette

Main Course:

Gnocchi with Sage and Brown Butter Sauce
Sauteed Greens

Dessert:

Vegan Chocolate Mousse with Raspberry Coulis and Spun Sugar

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