

Savor...OHP
Welcomes the Florida Small Farms Conference

Farm to Table Luncheon
Saturday, July 31, 2010

Hydroponic Butter Lettuce
w/ Florida Orange Vinaigrette, Fried
Pork Croutons and Pomegranate

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Cedar Pan Seared Pastured Beef
Sirloin Cut w/ fresh green onions
and a Soy Wasabi Glaze

Lamb Cassoulet
w/ White Beans

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Fresh Farm Succotash of Corn,
Black Eyed Peas, Okra and Tomato

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Wild Brown Organic Rice

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Fresh Florida Mango Cobbler
w/ a warm Bourbon Cream

Vegan Lunch

Hydroponically Grown Bib Lettuce
w/ Florida Orange Vinaigrette and
Pomegranate Glaze

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Summer Squash "Provencale"

Grilled Portobello Mushrooms
Nagamaki Style (w/ Soy and Wasabi
Glaze topped w/ Grilled Green Onion)

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Roasted Florida Table Potatoes
w/ Garlic and Fresh Rosemary

Organic Brown Wild Rice Pilaf

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Fresh Florida Mango Cobbler

*F*ROM YOUR FARM TO THE CONFERENCE TABLE

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Farm to Table Luncheon
Sunday, August 1, 2010

Garden Fresh Salad Bar w/ all the Fixings ~	<u>Vegan Lunch</u> Garden Fresh Salad Bar w/ all the Fixings ~
Fresh Country Smoked Sausage w/ all the Fixings	Wild Brown Rice w/ Tomato Basil Quinoa
Fresh Roast Pastured Chicken w/ a Mango Peppercorn Demi-Glace ~	Sweet Potato Planks w/ a Cinnamon Glaze ~
Sautéed Collard Greens w/ Pastured Pork and a Spicy Garlic Sauce	Florida Succotash w/ Black eyed Peas, Tomato, Okra, Corn and Fresh Mango
Summer Squash Provençal ~	Spicy Collard Greens w/ a Chili Vinegar Sauce ~
Roasted Florida Table Potatoes w/ Fresh Rosemary ~	Florida Blueberry Compote w/ Fresh Mint and Lady Finger Cookies
Blueberry Compote w/ Minted Crème Fraîche	

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