

**- HOPCOTT FARMS -**  
longtable dinner  
saturday, september 1, 2018

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*1st course*

selection of Hopcott cured meats  
local cheeses, spreads, crackers

*2nd course*

tomato jalapeno soup  
cucumber, Mt. Lehman goat feta, pickled watermelon, almond

*3rd course*

chicken roulade  
pearl barley, salsa verde, carrot

*4th course*

Hopcott beef tri-tip  
mushroom sabayon, cipollini onion, smoked cheddar polenta

*5th course*

vanilla panna cotta  
yellow plum confiture, hazelnut crumb

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Partial Proceeds Benefitting  
**Alisa's Wish**  
Child Advocacy Centre

