LONG TABLE SERIES

Connecting the Dots
Linking Food and Farmers to our Plates

March 25th | 6:00 pm | $50/person

Join Campus Club Chef Beth Jones and Connie Carlson, Co-Director for RSDP Statewide Sustainable Agriculture and Food Systems, who is also involved with the Forever Green Initiative, for a 3 course dinner and discussion featuring locally raised foods, developed by and promoted through the University.

3-Course Dinner with Beer Pairings from Local Breweries

Please let us know ahead of time if you need a dairy-free, gluten-free, vegetarian or vegan menu

Welcome Refresher
Elderberry Spritz (Non-Alcoholic)

First Course
Hydroponic Greens Salad with Roasted Beets, U of M Baser de Neige, Kernza Crackers and Dried Elderberries (Can be made GF, DF, or V)
Paired with Fair State Pahlay (Hazy Pale Ale)

Second Course (2 options)
Peterson Craft Meats Pork Prime Rib with Citrus/Sage and Chili
Pan Sauce over Kernza Pilaf (DF) or
Squash and Root Vegetable Stew over Kernza Pilaf (V, Can be made GF)
Paired with Utepils Alt 1848 (Altbiere)

Third Course (2 options)
Laurie’s Swedish Apple Pie with Wolf River Apples, MN Hazelnut Streusel
and Vanilla Bean Ice Cream or Apple Cider Sorbet (GF, DF, V)
Paired with Bent Paddle Cold Press Black (Dark Ale)

RSVP Online or Call 612-626-7788

4th Floor Coffman Union | University of Minnesota | CampusClubUMN.org