

LOCALLY SOURCED



Community Cultivating Change in support of local food producers

Featuring

CHEF JOSEPH OF SKOGEN KITCHEN

Amuse Bouche

APPLE CIDER/ SPHERIFICATION/ POP ROCKS
BELLE JOLI' 2013 ESTATE BRUT

First Course

TOMATO SALAD
GOAT MILK RICOTTA/ BRIANNA "CAVIAR"/ GEORGE PAUL VINAIGRETTE/ BASIL
WITH THE WIND VINEYARD AND WINERY - EXPANSE CRISP WINE

Second Course

GOAT WITH ANCIENT GRAINS STEAM BUN/ TATZIKI SAUCE/ PICKLED RED ONION
MOUNT RUSHMORE BREWING CO. – SODAK SOURCED TART CIDER

Third Course

BUTTERNUT SQUASH RAVIOLI WITH PINENUTS/ FRIED SAGE
OLD FOLSOM VINEYARD WITH FIREHOUSE WINE CELLARS 'AMERICAN MARQUETTE'

Fourth Course

12-HOUR BRAISED SHORTRIB
BEEF BONE JUS/ DIMOCK BUTTERED MASHED POTATO /MICRO ARUGULA
VALIANT VINEYARDS – SD WILD GRAPE WINE

Dessert

GOAT MILK ICE CREAM
LIQUID NITROGEN/ HONEY MADELEINE/ CARAMEL POPCORN/ CHOKECHERRY COTTON CANDY
PRAIRIE BERRY WINERY – CRAB APPLE WINE

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Featuring LOCAL FOOD PRODUCERS

Amuse Bouche

Honey Gold Apples provided by Krause Family Orchard; Glenham

First Course

Baby Tomatoes & Basil provided by Moonrise Mountain; Spearfish
Trust Tomatoes provided by Happy Hydros; Pukwana
Goat milk provided by Black Hills Goat Dairy, Custer
Raspberry & Brianna vinegar provided by George Paul Vinegar, Cody NE

Second Course

Goat provided by Pleasant Valley Farm, Custer
Sonora Ancient Grain Flour provided by Belle Valley Ancient Grains, Newell
Red Onions provided by Cedar Creek Gardens, Midland

Third Course

Eggs provided by Harmony Enterprises, Chadron NE
Butternut Squash and Sage provided by Moonrise Mountain, Spearfish
Sonora Ancient Grain Flour provided by Belle Valley Ancient Grains, Newell

Fourth Course

Boneless short ribs & beef bones provided by:
Walking T Cattle Company & Indian Creek Land & Cattle Company, Edgemont
Russet Potatoes provided by Bear Butte Gardens, Sturgis
Butter provided by Dimock Dairy, Dimock
Onions provided by Cedar Creek Gardens, Midland
Carrots provided by Windsong Valley Garden, Custer
Garlic and chives provided by Moonrise Mountain, Spearfish
Microgreens provided by Little Gems Farm, Custer

Dessert

Goat milk provided by Black Hills Goat Dairy, Custer
Eggs provided by Yak Ridge LLC, Rapid City
Caramel popcorn provided by Sergeant Poppers, Rapid City
Chokecherry Cotton Candy provided by Sweet Fluff Cotton Candy, Rapid City
Honey provided by Black Hills Liquid Gold, Custer