

A "Field to Fork" Celebration!

*Thanking God and You
for Five Years at Corhaven
September 20, 2014*

**ARRIVE, SETTLE IN, AND
WELCOME TO CORHAVEN!**

PLEASE FIND A BEVERAGE...

FEATURING WINES FROM BLUESTONE
VINEYARD OF BRIDGEWATER, VA
MERLOT ~ QUARTZ HILL RED ~
SAUVIGNON BLANC ~ VIOGNIER

FEATURING BEER FROM 3 BROTHERS
BREWERY OF HARRISONBURG, VA
"THE GREAT OUTDOORS PALE ALE"

ICED TEA WITH MINT SIMPLE SYRUP
CAFFEINATED OR DECAFFEINATED

LEMONADE

COFFEE AND TEA IN THE WOODSHOP
(HELP YOURSELF!)

**WORDS OF WELCOME AND
BLESSING AT 4PM**



"OUR MENU TONIGHT IS DESIGNED AS A SMALL PLATE OR TASTING MENU. THERE WILL BE FIVE DIFFERENT TASTINGS, COMING IN 25 MINUTE INTERVALS, WITH SEVERAL SELECTIONS PER TASTING. BECAUSE THERE ARE MULTIPLE OFFERINGS PER TASTING, WE RECOMMEND THAT YOU WATCH YOUR SERVING SIZE SO YOU HAVE ROOM TO ENJOY ALL OF THEM!"

TARA HALEY

FIRST TASTING

- ~ CHEESE SLATE ~VARIED SELECTION OF HARD AND SOFT CHEESES
- ~ RICOTTA WITH ROASTED GRAPES
- ~ CARMELIZED FIGS WITH HONEY AND CHEVRE
- ~ EDAMAME WITH SEA SALT
- ~ KALE, ROASTED BUTTERNUT SQUASH SALAD WITH/WITHOUT GOAT CHEESE AND WALNUTS
- ~ GRAPE FOCACCIA WITH ROSEMARY

SECOND TASTING

- ~ GAZPACHO WITH MINTED CREAM
- ~ BUTTERNUT SQUASH SOUP WITH CHIPOTLE KALE CHIP
- ~ BRUSCHETTA
 - ~ ROASTED TOMATO WITH RICOTTA
 - ~ MOZZARELLA, PESTO, ARUGULA AND PARMESAN
 - ~ CHARRED CARROT WITH GOAT CHEESE AND PARSLEY
- ~ POLE BEANS GLAZED IN HONEY AND GINGER

THIRD TASTING

- ~ GOLDEN BEET AND AVOCADO SALAD WITH/WITHOUT CHEVRE
- ~ SMOKED CARROTS WITH GOAT CHEESE, PISTACHIOS AND CINNAMON
- ~ BRUSCHETTA
 - ~ RICOTTA WITH LEMON, BASIL AND HONEY
 - ~ MIXED TOMATO WITH BALSAMIC VINEGAR AND DILL
- ~ ISRAELI COUSCOUS WITH PINE NUTS AND APPLE WITH/WITHOUT FETA
- ~ QUINOA (GLUTEN FREE) WITH PINE NUTS AND APPLE WITH OR WITHOUT FETA
- ~ PICKLED POLE BEANS

FOURTH TASTING

- ~ NONNA'S PULLED PORK SLIDERS
- ~ GRANNY'S FAMOUS BAKED BEANS
- ~ ROASTED POTATO SALAD
- ~ BRAISED CABBAGE
- ~ PICKLED ZUCCHINI AND CUCUMBERS

BEARING WITNESS, GIVING THANKS AT 6.15PM—BILL HALEY

FIFTH TASTING

- ~ APPLE CRISP WITH FRESH WHIPPED CREAM
- ~ ROASTED MARSHMALLOW WITH A VARIETY OF DIPS

DEPART AND SHALOM...

AND FOR OUR YOUNGER GUESTS

WE HAVE CREATED A SPECIAL MENU THAT WE THOUGHT MIGHT APPEAL MORE TO THEIR PALETTE!

FIRST COURSE

CHEESE AND CRACKER PLATTER
~VEGETABLES WITH RANCH FOR DIPPING
~FRUIT PLATE~MAPLE POPCORN
~SALTED POPCORN

SECOND COURSE (WITH FOURTH TASTING)

NONNA'S PULLED PORK SLIDERS
~INDIANA MACARONI AND CHEESE
~GRANNY'S FAMOUS BAKED BEANS

THIRD COURSE (WITH FIFTH TASTING)

ROASTED MARSHMALLOWS WITH VARIETY OF DIPS~CARAMEL APPLES WITH SPRINKLES~BIRTHDAY CAKE FROM "KATE'S CAKES"

OUR LOCAL GROWERS AND FARMERS FROM THE SHENANDOAH VALLEY

CORHAVEN~QUICKSBURG
PAUGH'S ORCHARD~QUICKSBURG
GREEN HAVEN FARM CHEESE~WOODSTOCK
3 BROTHERS BREWERY~HARRISONBURG
BLUESTONE VINEYARD~BRIDGEWATER
SINGING EARTH FARM~WAYNESBORO
WOODS EDGE FARM~SINGERS GLEN
HICKORY HILL FARM~KEEZELTOWN
ELK RUN FARM~FORT DEFIANCE
MOUNTAIN VIEW~FAIRFIELD
KATE'S CAKES~TAKOMA PARK (MD)