

Conservation Celebration 2011 Menu

A Local Foods Feast Prepared by Chef Mark Baldwin of Blue Ridge Catering

Cocktail Hour Hors D'oeuvres

BRC Pickles: an assortment of house-made pickles to include sweet and spicy cucumbers, bluegrass soy sauce shittakes, ginger mint carrots and green beans (Idyllwood Farm, Pilot, VA/Five Penny Farm, Floyd, VA)

Compressed watermelon: compressed watermelon (Hershberger Farm) infused with Catoctin Creek watershed gin (Purcellville, VA), white balsamic vinegar and mint served with Caromont goat feta cheese (Charlottesville, VA) and mint pesto (Shenandoah Farms, Front Royal, VA)

Surryano ham biscuits: The southern classic with a Spanish twist. Surryano ham (Virginia ham cured in the Serrano style from Edwards Ham, Surry, VA) with Everona Piedmont cheese (Rapidan, VA) and saffron Aioli

Petite smoked trout cheesecake: Petite Big Pine Farm (New Castle, VA) smoked trout cheesecake with Virginia Apples (Berrier Orchards, Cana, VA) and house-made rosemary crackers

Dinner Buffet

Vegetarian gumbo and grits: Creamy stone ground Virginia grits (Montebello, Gordonsville, VA) with Piedmont cheese and caramelized onions (Renno Family Farm, Pearisburg, VA), topped with vegetarian gumbo featuring peppers, onions, celery, okra and tomatoes (Full Circle Farm, Floyd, VA/New River Valley Produce, Christiansburg, VA/Renno Family Farm, Pearisburg, VA)

Korean BBQ Steak: Korean BBQ marinated flank and skirt steak (Buffalo Creek Beef, Lexington, VA), finished on the grill and served with spicy cilantro pesto (Shenandoah Farms, Front Royal, VA)

Side Dishes

Arugula salad (Shenandoah Farms, Front Royal, VA) with Kimchi apples (Berrier Orchards, Cana, VA): Local arugula tossed with maple cider vinaigrette and topped with Virginia apples coated with Kimchi. Garnished with crispy Surry, VA bacon.

Sesame-scallion mashed potatoes (New River Valley Produce, Christiansburg, VA): Creamy mashed potatoes with scallions and sesame

Green beans: Roasted local green beans with caramelized onions (Renno Family Farm, Pearisburg, VA) and roasted tomatoes (Full Circle Farm, Floyd, VA)

Fresh baked rolls (Breadcraft, Roanoke, VA) with Homestead Creamery Butter (Burnt Chimney, VA)

Commonwealth Dessert Station

Fried Virginia apple pie: Fried apple-ginger pie (Berrier Orchards, Cana, VA) with goat cheese ice cream (Caromont Farms, Charlottesville, VA/Homestead Creamery, Burnt Chimney, VA) and bourbon smoked salted caramel

Sweet potato creme brulee: Sweet potato creme brulee with rosemary and Virginia peanut brittle "spoon"

Beverage Station

Sweet Tea

Unsweet Tea

Ice Water