



**Slow Food
St. Louis**

FEAST IN THE FIELD

*Claverach
Farm and Vineyard*

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THE FARM

JOANNA DULEY, SAM HILMER, LUCY TYKSINSKI | Claverach Farm and Vineyard
RACHEL SHULMAN, BRYAN TRUEMPER, & ISIDRO CRUZ

FRONT OF HOUSE

ANDREY IVANOV & HICKEY CULINARY INSTITUTE OF ST LOUIS

COCKTAILS & HORS D'OEUVRES

MATT SORRELL | Cocktails Are Go!

PEACH, and STRAWBERRY Claverach "green" wine cocktails

GERARD CRAFT | Pastaria

Spanish chorizo pizza &
GREEN ONION pizza

MIKE MILLER & CHRIS MEYER | Kitchen Kulture

blistered TOMATO confit with fresh mozzarella on grilled baguette with micro BASIL
trout tonnato devilled eggs with caviar

CLAIRE MENDEZ & KALEIGH BRUNDICK | Perennial Artisan Ales

goose rillettes with sweet and sour STRAWBERRIES and Claverach PEA SHOOTS

BREAD & BUTTER

TONY BUSEKRUS | Bread Head Baking & CASSY VIRES | Home Wine Kitchen

smoked pugliese, Challah, and Civil Life brown bread

AMUSE

BEN POREMBA | Elaia & Olio

chilled soup of burnt EGGPLANT with CUCUMBERS, CILANTO, and KEFIR

FIRST COURSE

CLAVERACH FARM

"Claverach Farm Spring Salad" of FRISEÉ and HERBS with shaved VEGETABLES and Goatsbeard
Pizzicato cheese and a farm egg

SECOND COURSE

JOHN PERKINS | Entre. & DAN BRFWER | MoFu

BEET infused TOFU, BEET soil, and dashi broth

THIRD COURSE

CARL HAZEL | Scottish Arms & ED HEATH | Cleveland-Heath

STRAWBERRY carpaccio with shaved ASPARAGUS

FOURTH COURSE

JAMEY TOCHTROP | Stellina Pasta & ANTHONY DEVOTI | Five Bistro

smoked trout terrine with pickled VEGETABLES

FIFTH COURSE

CASSY VIRES | Home Wine Kitchen

turkey liver mouse with bourbon gelee

SIXTH COURSE

KEVIN WILLMANN | Farmhaus & RIC K LEWIS | Quincy Street Bistro

smoked pig's head, German-style WHITE SWEET POTATO salad, GREEN STRAWBERRY mustarda
RHUBARB BBQ sauce

SEVENTH COURSE

NICK MILLER | Harvest & JIM VOSS | Overlook Farm

lamb and MUSHROOM roulade

DESSERT

CHRISTY AUGUSTIN | Pint Size Bakery & ROBERT ZUGMAIER | Sidney Street Cafe

STRAWBERRIES with pickled RHUBARB, Heartland goat cheese, candied PISTACHIO financier and milk
crumble

BEER

PERENNIAL ARTISAN ALES
BERLINER WEISS w/ TROPICAL TEA BLEND
BLACK WALNUT DUNKEL

SCHLAFLY BEER
DORTMUNDER
EXPORT IPA

WINE

CLAVERACH FARM AND VINEYARD

dry CHAMBOURCIN rose & "green" wine blend of SEYVAL and MARSANNE

All proceeds from tonight's event will contribute to Slow Food St. Louis's Small Farm Biodiversity Micro-Grants. To date we have given
over \$30,000 to small farmers to assist with growing or raising items not widely produced—if at all—in our region.

SLOW FOOD ST. LOUIS THANKS YOU!

Without the following business's generous donation of time and money, this event would not have been possible. Please keep them in mind when next you find yourself looking for some place to dine, drink, or study!

CLAVERACH FARM AND VINEYARD

www.claverach.com

BREAD HEAD BAKING
twitter.com/breadheadbaking

CLEVELAND-HEATH
www.clevelandheath.com

COCKTAILS ARE GO!
www.cocktailsarego.com

COMPANION BAKERY
www.companionstl.com

ELAIA & OLIO
www.elaiastl.com & www.oliostl.com

ENTRE.
www.entrestl.com

FARMHAUS
www.farmhausrestaurant.com

FIVE BISTRO
www.fivebistro.com

HARVEST
www.harveststlouis.com

HICKEY CULINARY INSTITUTE
www.hickeycollege.edu

HOME WINE KITCHEN
www.homewinekitchen.com

KITCHEN KULTURE
www.kitchenkulture.co

MOFU
www.mofusoy.com

OVERLOOK FARM
www.overlookfarmmo.com

PASTARIA
www.pastariastl.com

PERENNIAL ARTISAN ALES
www.perennialbeer.com

PINT SIZE BAKERY
www.pintsizebakery.com

QUINCY STREET BISTRO
www.quincystreetbistro.com

SCHLAFLY BEER
www.schlafly.com

THE SCOTTISH ARMS
www.thescottisharms.com

SIDNEY STREET CAFÉ
www.sidneystreetcafe.com

STELLINA PASTA
www.stellinapasta.com

special thanks to **MIKE EMERSON** | Pappy's Smokehouse

save the date

SEPTEMBER

our next event, **THE ART OF FOOD**, will take place at a **NEW LOCATION!**

For more information about **SLOW FOOD**, please visit

www.slowfood.com
www.slowfoodusa.com
www.slowfoodstlouis.com