

BLACKWOOD FALL FARM-TO- TABLE DINNER

Saturday, September 26th
4:30 PM to 9:30 PM



Blackwood's Fall Farm Dinner is our way of providing an evening of retreat in nature, a celebration of the season, and a nourishing, grounding experience in what is still a quite uncertain time.

This will be a fine dining experience with wine included where we will enjoy five courses in pods of 10 throughout our grounds after touring and learning from the very gardens where your dinner was grown. Chef Cade Conlon has conceived a menu around our Fall harvest with accents foraged from our surrounding 33 acres.

Secure your seat at blackwoodliving.com/dinners



Menu

1st Course

Eggplant and tomato terrine with flowers from the farm and pickled wild chanterelle with balsamic

2nd

Tender Moroccan Blackwood chicken over grilled challah with olives, scallions, and apricots

3rd

Whipped celery root and purple potato with smoked fowl, shallots, and capers

4th

Corn pudding with braised wild boar, pickled peppers, and indigo cherry drop tomatoes

5th

Blackwood pumpkin tartlet with spiced candied pecans, bay ice cream, and wild orange

Vegetarian & Vegan Options Available

Menu subject to change based on our yield.

BLACKWOOD
— LIVING —

