Savor...OHP
Welcomes the Florida Small Farms Conference Luncheon
7/16/2011

A mélange of hydroponically grown Lettuces and Greens w/ Florida Orange and creamy Vidalia Dressings, Pork Back Croutons and Pomegranate Glaze

Roast Pastured Berkshire Pork w/ Fresh Florida Peaches served with an Apple Chutney Demi Glace

Pastured Chicken “Coq au Vin” Pastured Chicken stewed with Mushrooms, Pearl Onions and White Wine

Grass Fed Angus Beef “Bourginone”

Summer Squash Provencal
Florida “Maque Choux” with corn, okra, tomatoes, black eyed peas and hominy

Wild Rice Pilaf
Roasted Table Potatoes w/ Fresh Rosemary and Garlic

Florida Berry Bar with Buttermilk Biscuits and Minted Gran Mariner Cream

Warm Peach and Mango Cobbler

Vegan Options will be available