

Getting to the Root of Good Taste: Farm Dinner Fundamentals

PLATE & PITCHFORK

10 years


The History of Plate & Pitchfork


Plate & Pitchfork Guest Experience




menu
Sauvie Island Organics Saturday August 27, 2011
Anthony Caffeiro from Tabla Mediterranean Bistro and
Alex Yoder from Olympic Provisions
Wine from Grochau Cellars
Cucumber sphere, mint, gin, lime
Marinated Manilla clams on the half shell, Sangra potato and ham sofrito
Chilled Beet Soup sour cream, pickled card stems
Oil poached Oregon Albacore
Crostini, hard-boiled eggs, olives and lemon cucumbers
2010 Grochau Cellars Pinot Blanc
Widmer Brothers Citra Blonde Ale & Rotator IPA
Antipasti Salad
Sauvie Island Organic lettuces, Sweetheart ham, pickled eggs, chard
2010 Grochau Cellars Commuter Pinot Noir
Cavatelli Pasta
with basil and cucumber pesto, shaved fennel, Moroccan olives
2009 Zenith Vineyard Pinot Noir
Olympic Provisions Chorizo
with chickpeas with onion, feta and almonds
Raw and cooked Kale salad with carrot dressing
Roasted zucchini with salsa verde
2008 Eola-Amity Pinot Noir







Getting started on your farm to table venture:

- personality assessment
- goal setting
- market analysis
- evaluate your resources
- talk to the pros
- write a business plan



Find the right partners




OLYMPIA



Recruit & train staff





Establish reservation & cancellation policy




Invite your guests







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