

Menu – 2009

Picnic Foods Reinterpreted by Local Chefs and Producers



Slow Food
OKLAHOMA CITY

Lamb Pie with Roasted Pepper and Eggplant
Lamb Merguez Sausage
W Bar M Lamb and Guilford Gardens
Chef Alain Buthion, La Baguette

Slow Roasted Buffalo Ribs
Wichita Buffalo
Chef Ryan Parrot, Iguana Mexican Grill and
Seasons Catering

Slow Roasted Brisket
Cattle Tracks Beef
Horn Family Farm
Chef Cally Johnson, Big Truck Tacos

Meatballs with Heirloom Tomato Sauce
No Name Ranch Beef
Chef Kamala Gamble, Kam's Kookery

Spicy Okie Bok Choy Cole Slaw
Peach Crest Farm
Chef Ian Wagner

Sweet Potato Salad with
Toasted Pecans and Dried Cranberries
Local Greens Salad with Heirloom Tomatoes and Bacon-
Vinagrette Dressing
Sunrise Acres and Peach Crest Farms
Chef Dave Fouts
Sage Gourmet Café & Market

Butternut Squash Soup
Peach Crest Farms
Chef Vincent Howard, Bolero Tapas Bar

Swiss Chard with Carmelized Onions
Eggplant Parmesan
Caponata
Pepperonata
French Style Watermelon Radishes with Butter
Guilford Gardens, Horn Family Farm
Peach Crest Farm, Wagon Creek Creamery
Chef Kamala Gamble, Kam's Kookery

Kids Menu

Grilled Hot Dogs
Downing Family Farm
Homestyle Macaroni & Cheese
Chef Vincent Howard, Bolero Tapas Bar

Artisan Breads

Prairie Harvest Levain Bread
White French Bread
Earth Elements Farm Flour
Prairie Thunder Baking Company

Desserts

Cream Cheese Marbled Brownies
Pumpkin Pavé with Pecan Struesel
Warm Apple Cobbler
Pecan Diamonds
Pear Gelées
Wagon Creek Creamery, Honey Hill Farm
Peach Crest Farms, Sunberry Orchard
Chef Travis Ayers
Chef Katy Reddick
Platt College

Beer & Wine

Coop Ale
Coop Ale Works
Choc Beer
Krebs Brewery
Trincherio Winery & Raymond Vineyard
North Oaks Wines & Spirits

Specialty Coffee and Coffee Drinks

Elemental Coffee and Café Evoke