FARM TO FORK DINNER SERIES:

BIG NIGHT OUT ON BIG MOON FARM:

VALENTINE DINNER – FEBRUARY 11, 2012

6:00 IN THE EVENING

local farm ~ local food ~ local chef ~ local musicians

This unique Farm to Fork dinner will feature a combination of farm fresh food and classical music -provided by local cellist and violinist, Chris and Nixie Miller. This exquisite gourmet meal will be prepared by our guest chef, Richenda Batson of Applause Catering. Richenda has 20 years of experience with catering social and corporate events, often catering eco-friendly events utilizing local produce. In addition to the meal and music, the evening includes roses for the ladies.

Limited seating, first come, first reserved.

Proposed menu (*subject to change based upon freshest ingredients at time of meal*):

Bacon Wrapped Sausage Nibbles

Rosemary Chevre Cheese Spread with Fig Preserves

Collard Green Risotto with Pot Liquor

Apple, Pear and Sultana Stuffed Pork Loin

Roasted Root Vegetables-Turnips, Rutabagas, Parsnips, Carrots

Broccoli and Cauliflower

Rosemary Potatoes

Rolls and Butter

Double Chocolate Molten Cobbler with Pecans and Shumpert Farms Vanilla Ice Cream

Columbia Coffee, Tea, or Water ~ Bring your own wine, beer, or bubbly if you choose

INTERNET: WWW.BIGMOONFARM.COM

PHONE: 803-422-4718

E MAIL: BIGMOONFARM@PBTCOMM.NET

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Big Night Out on Big Moon Farm – Valentine Dinner 2012

local farm - local food - local chef - local musicians

Reservation Form

Saturday, February 11, 2012 6 p.m.

Name(s): _____

Phone Number: ( ) _____ - _____

E-Mail Address: _____

Number of Guests: _____ *($40.00 each)*

Seating is limited. Reservations are on a first come basis.

Due to limited seating, reservations will be finalized when payment is received.

Please mail reservation form and payment (payable to Big Moon Farm) to:

Farm to Fork Dinner

Big Moon Farm, LLC

160 Holley Ferry Road

Leesville, South Carolina 29070