

T H E T R U S T E E S ' T A B L E A L L - D A Y M E N U



COURSE 1

Tomato Celery Soup
Or
Seasonal Salad

COURSE 2

Red Wine Braised Beef Short Rib, Parmesan Grits,
Oven Roasted Tomatoes + Red Wine Jus

Meatloaf + Tomato Bacon Jam Roasted
Brussels Sprouts, Mashed Potatoes

Vegetable Pot Pie + Puff Pastry

Pan Seared Chicken Breast, Potato Dumplings,
Roasted Vegetables + Sherry Cream

Roasted Pork Loin + Cider Gravy,
Corn Pudding, Country Green Beans

COURSE 3

Desserts will be displayed on dessert tray
Breads will be included as well as one non-alcoholic beverage

\$27 Dollars per Person
(Price does not include tax or tip)

*The Farm at Shaker Village is USDA certified organic,
and a producer of Kentucky Proud products.*



*20 percent gratuity will be added to parties of 8 or more
Split Plate Charge 6*



*The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase the risk of food borne illness in some individuals.*

AMBER HOKAMS Chef | MICHAEL MOORE Farm Manager