

The Farmer-Chef Connection

ACF Chefs of Milwaukee Meeting

January 22nd, 2007

5:30 Grazing Buffet

7:00 Remarks about local food

7:30 Dinner

Oconomowoc Lake Club

4668 Lake Club Circle

Oconomowoc WI 53066

262.567.4934

Grazing Buffet (upstairs ballroom)

Enjoy meeting local food producers and eating some of Wisconsin's finest grass based meat, farmstead cheese and other dairy items, along with seasonal fruits and vegetables. Yes, even in January you can find lots of great food, for example: Highland beef, Berkshire pork, elk, pastured poultry, lamb, root vegetables, antique fruit varieties and apéritif wine. Followed by a short discussion on local food.



Wisconsin Farm Direct Dinner (main dining room)

Olivier Salad

potatoes, apples, carrots, free range eggs, artisan cheese bouchée

Butternut Squash Bisque

Ida Red apples, maple syrup, Jersey cream

Chicken Ballotine

elk pate, morel sauce, root vegetable cassoulet

Pear Tart

poached pears, hickory nut crust, vanilla ice cream

Washington Island Rolls

stone ground whole wheat, chummed cream

Even though this is an ACF Chefs dinner,
it is open to any chef or foodservice person. Cost is \$25.
**Please make reservations with Mic Pietrykowski at 262-691-5303 or
mpietrykowski@wctc.edu**

