

**Q** ORCHARD STREET  
CHOP SHOP

*NH Farm to Restaurant Dinner*

Tuesday, November 06, 2007

*First Course:*

Assorted Charcuterie Plate with Ginger Mustard Sauce  
Fox Country Smokehouse, Canterbury, NH

*Second Course:*

Fried Green Tomatoes, Cajun Remoulade Sauce  
Koz's Own Garden, Farmington, NH

Recommended NH Beer Pairing: Tuckerman's Alt, Conway, NH.....\$4.75

*Third Course:*

Mixed Green Salad, Dill and Garlic Goat Cheese, Assorted Mini Tomatoes  
Heart Song Farm, Gilmanton Iron Works, NH  
Nelson Farms, Strafford, NH

Recommended NH Beer Pairing: Moat Mt. Czech Pilsner, N. Conway, NH.....\$4.75

*Fourth Course:*

Braised Venison Shanks, Chantrelle and Fall Root Vegetable Puree  
Lyonnais Potatoes  
Baby Bright Lights Swiss Chard in White Wine & Garlic Butter  
Bonnie Brae Deer Farm, Plymouth, NH  
Shagbark Farm, Rochester, NH

Recommended NH Beer Pairing: Smuttynose Porter, Portsmouth, NH.....\$4.75

*Fifth Course:*

Crème Caramel with Baby Tomatillos  
Catamount Farm, Barnstead, NH

Chris "Koz" Kozlowski  
Chef-Owner