

Green Acres Lavender Farm Festival

July 11th, 12th, 18th, 19th, 2009

9:00am -5:00 pm

Concert Dinners, 10th, 11th, 17th, 18th

Chef Charles D. Paladin Wayne

9 am – 11 am

Lavender scones with Crème Fraich \$1.50

Breakfast Burrito with salsa \$3.50

11am-4pm

Grilled Vegetable Muffaletta on Lavender Focaccia \$6.50

Nick Ranch Organic Grass fed Beef Sliders (2) \$6.50

Both with Pasta Salad and Micro Greens

Lavender Chocolate Chip Ice Cream Cone

Lavender Vanilla Ice Cream Cone

\$3.00 Double scoop Single \$2.00

Concert Dinners

10th, 11th, 17th, 18th, 2009

6:00 pm

Grilled Vegetable Muffaletta on Lavender Focaccia \$10.00

Nick Ranch Organic Grass fed Beef Sliders (2) \$10.00

Both with Pasta Salad, Heirloom tomato Caprese and Micro Greens

Lavender Chocolate Chip Ice Cream Cone

Lavender Vanilla Ice Cream Cone

\$3.00 double scoop, \$2.00 single

Reserved Dinner only Available at 6:00pm

Salad of Organic Field Mache, Baby Heirloom Tomato

Candied Garlic Feta Cheese and Green Acres Micro Greens

Spanish Sherry Vinaigrette

Nick Ranch Organic Grass fed Beef Flat Iron Steak

with Cracked Pepper Red Wine Sauce

Or

Central Coast Fresh White Sea Bass

Mango Kiwi Salsa

Both served with Lavender Polenta and Farmers Market Vegetables

Flourless Chocolate Cake

with Lavender Ice Cream and Fresh Berries

Cost: \$35.00 per person (pre reserved)

\$40.00 (without reservations)

Inclusive of Tax ~ No Credit Cards unless pre reserved Thank You.