



## THE LONG TABLE

28 AUGUST 2014

SWEET POTATO CHIPS  
CRACKERJACK SPICY NUTS

ASSORTED CHEESES SERVED WITH ARTISANAL CRACKERS, OLIVES AND NUTS

*CRUDITÉS WITH DIPS*  
HUMMOUS  
HERBED CHEESE  
CARAMELIZED ONION  
GREEN GODDESS

*FOCACCIE*  
CHERRY TOMATO AND MANCHEGO  
FIG AND CHÈVRE  
OLIVE AND ROSEMARY



FIG-MARINATED FLANK STEAK WITH PEACH-RED ONION COMPOTE

CORN, CUCUMBER, FETA, TARRAGON AND ROASTED PATTY PAN SQUASH IN  
SHALLOT-SHERRY VINAIGRETTE

FARRO, HARICOT VERT, CARAMELIZED PURPLE ONION AND MARCONA ALMOND

FARM LETTUCES AND HEIRLOOM TOMATOES IN TOMATO-CHIVE DRESSING

SOUROUGH AND SEA-SALTED BUTTER



PLUM AND BLUEBERRY GALETTE WITH GINGER WHIPPED CREAM AND MINT



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### *HOSTS*

PANETICA BY CAROLYN HOUGH

GREAT HOUSE BY BONNY NEIMAN

PARKER'S PETALS BY JAIME CHESLEY



### *SPECIAL ACKNOWLEDGEMENTS*

JENNIFER LAVELLE PHOTOGRAPHY

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THE SCOUT GUIDE NNJ

NAN DI EDUARDO  
GREAT HOUSE BY BONNY NEIMAN



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