



Farm to Table

**Location: Cedar Hill Farm – 008 Love Rd. Hernando,
MS 38632**

Meet & Greet with the Farmers, seating & beverage service will begin at
5:30pm, dinner service will begin at **6:00pm**.

Sat. July 27th Featuring chef Josh Belenchia (Buon Cibo Restaurant)

\$65 per person, includes a 5 course set menu w/ non-alcoholic beverage, + taxes. Alcohol not included. Final menu will be announced 2 weeks out from the event (after reviewing the final menu please let us know of any dietary restrictions). Reservations Required.

******(BYOB Wine Only, no Liquor. Beer & Other Beverages Must be purchased from CHF.)******

1st Course:

Cherry Creek Orchards Gazpacho -
chilled tomato soup topped with creme fraiche and dill.

2nd Course:

Cedar Hill Farm Mixed Green Salad -
topped with garden veggies, peach vinaigrette and quail egg in a hole.

3rd Course:

Freedom Seed Farm Smoked Chicken Croquette -
country style purple hull peas, roasted sweet pepper coulis.

Main Course:

Adobe Ranch Aged Ribeye Loin -
roasted garden carrots, caramelized spring onions, blueberry reduction.

Dessert Course:

Cedar Hill Farm Pesticide Free Blackberry or Blueberry Cobbler -
w/ Area 51 Vanilla Ice-Cream

Menu subject to change due to crop availability. 3% charge added to all card purchases.

Beverages: (included in menu price)

Fountain Coke Products: Coke, Diet Coke, Sprite & Dr. Pepper

Sweet & Un-Sweet Tea

Coffee

Alcoholic Beverages: (additional charge per drink)

Domestics: \$3 ea.

Coors Light & Miller Light

Crafts: \$4 ea.

WiseAcre Tiny Bomb, Ghost River Zippin Pippin, Ghost River Gold, Siren Blonde Ale, & Fireside Amber Ale

Seltzers: \$5 ea.

High Noon Peach & High Noon Pineapple

If you bring your own bottle of wine, \$3 per person charge, wine glasses provided.

Featured Chef: Josh Belenchia -

The mastermind behind Buon Cibo is Josh Belenchia. Josh graduated from the Culinary Institute of America in Hyde Park, NY in 2005 before he then moved back to Memphis and opened Buon Cibo in 2011. Josh and his wife Katie wanted to be able to provide locally sourced handmade items to the community. At the time, Hernando did not have many restaurant options so Josh found himself in a position where he was educating and introducing the local community to quality food that tastes good!

Buon Cibo, now 13 years old, is an established restaurant in Hernando, MS, where locals and visitors can enjoy savory pizzas, burgers, and sandwiches made with fresh ingredients.