



## **Appalachian Spring Dinner, 6:30pm on Monday, May 8th.**

Mike Costello is a chef at Lost Creek Farm, which he operates with his partner, Amy Dawson. Located in southern Harrison County, West Virginia, the farm has been cared for by Amy's family for over 150 years.

Lost Creek Farm's traveling Appalachian kitchen takes Mike and Amy across West Virginia and the eastern U.S. for their renowned Farm and Forage events, highlighting regionally-inspired foods and traditional ingredients either grown or wild-harvested from Lost Creek and other nearby small farms.

In late April, Lost Creek Farm visits Rising Creek for a seasonal five-course dinner. An abundance of wild ramps and woodland mushrooms will pair with spring greens, pastured local meats and a variety of early-harvest vegetables for a unique menu defined by the fresh, bright flavors of spring.

We are taking reservations at \$60/person. Chef Mike Costello and Amy Dawson of Lost Creek Farm will be preparing a 5-course pop-up dinner:

- 1) Wild nettle and WV buckwheat raviolo with caramelized ramp ricotta || wild mushroom brown butter || radish sprouts
- 2) lamb sausage and wild mint soup with roasted farro and charred spring onions
- 3) Spring panzanella salad with salt rising bread || shaved asparagus || baby greens || buttermilk ramp dressing
- 4) Heirloom blue corn crusted trout filet with knotweed confit || mashed turnips with ramp butter || pureed maple braised collards || salt roasted spring carrot || woodland herbs
- 5) Salt rising bread pudding || buttermilk ice cream || dandelion flower syrup || candied flowers from the field

Reservations should be made at <https://rising-creek-bakery.myshopify.com/collections/all>

BYOB. Wine glasses provided.