

Origins 2014

July 26, 2014



Farm-to-table dining and all-natural, homegrown, gourmet history at Hanley farm.

SOUTHERN OREGON HISTORICAL SOCIETY

Enjoy a unique dining experience at historic Hanley Farm. Called by the Hanleys "The Willows," Hanley Farm was a working family farm for 125 years, from 1857 to 1982, owned by three generations of the Hanley Family. Today we grow at Hanley using no-till, no-chemical techniques that build the long-term fertility of the soil and yield exceptional produce.

July 26, 5:00pm – 8:30pm

Historical Presentation – Larry Smith: Stories from Crater Lake

Chef – Kristen Lyon

Growers – Daisy Creek at Hanley Farm

Winery – South Stage Cellars

Menu

- Appetizers Beet Apple Slaw and Chèvre on Coquette Baguette
 Patty Pan Fritters with Shredded Beef cooked in Red Wine
- Salad Chard and Kale Caesar Salad with Homemade Garlic Crostini
- Main Grilled Scott River Ranch Tri-tip Roast with Creamed Onion Demi Sauce, Salted Potatoes, Braised Cabbage and Bacon Apple Chutney
- Dessert Apple Crisp with Plum Sorbet and Basil Infused Whipped Cream



\$60 dinners (\$45 for members) includes a 4 course farm dinner with sample wine pairings, cash bar for beer and wine, historical presentation, Hanley House tours and winemaker cocktail hour.

Seating is limited to 96. Please reserve early. A vegetarian menu is available on request at least one week in advance. For information and reservations, call 541-773-6536 x1002 or reserve online at WWW.SOHS.ORG.

Proceeds benefit the Southern Oregon Historical Society