

Trustees' Office Dining Room Spring Evening Fare

East Family Journal - April 14, 1856

*Mercury at 68. It has been showering since the 10th during which time it has rained 1 1/8 inches.
Vegetation is bursting forth and blooming like magic.*

The garden and dining room staff take pride in preparing meals with ingredients grown in the garden right outside the window and from nearby farmers - bringing food from the farm directly to the table.

As a Kentucky Proud member, the Trustees' Office Dining Room serves traditional favorites and seasonal Kentucky dishes inspired by locally available ingredients.

Salads and Starters

Relish Bowl \$6 serves four, \$7 serves six

A selection of pickled and crisp seasonal vegetables

Garden Side Salad \$3 Large Salad \$7

Fresh garden greens, cucumbers, tomatoes, shaved onions, pickled beets and choice of dressing

Bleu Cheese, Thousand Island, Beet Vinaigrette, Herb Vinaigrette,
Strawberry Vinaigrette, Honey Mustard, Ranch, Oil and Vinegar

Goat Cheese Salad \$7

Grilled spring onions with a fried goat cheese medallion over fresh garden greens with cornbread croutons, served with a strawberry vinaigrette

Tomato Celery Soup Cup \$3 Bowl \$5

A signature Shaker Village recipe served daily since 1968

Egg in Aspic on Anchovy Toast \$5

Petite, hard cooked egg in jellied consommé, served on toast rounds flavored with a hint of anchovy and drizzled with chardonnay mayonnaise

Johnny Cakes and Mushrooms \$9

Silver dollar cornmeal cakes, topped with sautéed Sheltopee Farms mushrooms with shallots, white wine, butter, garlic and fresh herbs

Chicken Croquettes \$9

Moist chicken and fresh herbs formed into pyramids, dusted with bread crumbs and quickly fried, topped with a Kentucky bourbon and mushroom cream sauce and served with fresh garden greens

The Main Course

Served with a passed casserole of the day and baskets of hot breads.

Our New Buttermilk Fried Chicken \$21

A fresh chicken breast, leg and thigh soaked in buttermilk and fried to perfection, served with sour cream mashed potatoes and crisp baby green beans

Add Baked Sugar-Cured Bluegrass Farms Country Ham \$4

Grilled Kentucky Cornish Hen \$21

A half of a Pike Valley Farms cornish hen brined and grilled, then served over hand made wide noodles tossed with Kentucky mushrooms, bacon, spinach and housemade stock

Filet Mignon \$28

Grilled to order and served with a grilled vegetable medley of baby Yukon gold potatoes, sweet onions, corn, cherry tomatoes and arugula then topped with

Kenny's Farmhouse bleu cheese compound butter

Rack of Lamb \$28

Herb crusted and oven finished with a lavender jus over potato dumplings tossed with pea tendrils, spinach, spring onion, cherry tomatoes, white wine and butter

Pork Tenderloin \$21

Pan seared and served with fingerling potatoes, asparagus and strawberry cream

Kentucky Prawn Risotto \$24

Large Kentucky freshwater prawns and fresh spring vegetables cooked in a housemade stock and served on a bed of barley risotto

Spring Vegetables and Potato Dumplings \$16

A sauté of mixed spring vegetables tossed with potato dumplings

Thank you for dining at the Trustees' Office Dining Room.

Proceeds from your dining experience support Shaker Village of Pleasant Hill, a 501 (c) (3) nonprofit organization, whose mission is to preserve and maintain this National Historic Landmark.

A 15% gratuity is added to all parties of eight or more.