## Centennial Canoe Outfitters, Inc. Farm to Table Trip

## DAY 1 BREAKFAST:

Munson Farms Cantaloupe Breakfast burritos Coffee, tea.

LUNCH:

Smoked Turkey Breast Sandwiches with Bibb Lettuce and Garlic Aioli
Three-Bean Salad

DINNER:

Local BookCliff Wines with Three Cheeses

Pan-Fried Chicken with Hazel Dell Mushroom Sauce

Wild Rice

Munson Farms green beans with bacon & onion Roasted beet salad Dutch oven Palisade peach cobbler with Ice Cream

#### DAY 2 Breakfast:

Made to order Omelets with choice of peppers, onions, Jodar farms sausage, Hazel Dell mushrooms, cheddar Freshly grated hash brown potatoes

LUNCH:

Baja turkey Wrap -

Thin-sliced turkey, Haystack Mountain goat cheese, avocado, Jodar Farms tomato, onion and lettuce rolled in a tortilla with jalapeno-lime mayo

**DINNER:** 

Sautéed Zucchini with onion, tomato and basil

Pan Seared Jodar Farms pork chops topped with Palisade Peach Chutney
Israeli Couscous Pilaf
Sautéed Munson Peaches & Cream Sweet Corn off the Cob and Shell Beans
Fresh made flat bread
Compote of Peaches and Plums over Lemon Cake

DAY 3 Breakfast:

Southwestern Scramble with freshly roasted Poblano Chilies and Chorizo

LUNCH:

Waldorf Chicken Salad Wraps Three-bean salad

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### THE FARMS AND SUPPLIERS



#### **LONGMONT DAIRY**

HALF 'N HALF FOR COFFEE
CREAM FOR MUSHROOM SAUCE

#### HAZEL DELL MUSHROOMS

Shitake Mushrooms for Omelets and Mushroom Sauce

#### **JODAR FARMS**

**Boneless Pork Chops** 

Chorizo

**Breakfast Sausage** 

Zucchini

Jalapenos

**Tomatoes** 

#### **BOOKCLIFF VINEYARDS**

Friday's Folly Red

**Cabernet Franc** 

**Ensemble Red** 

Viognier

#### **MUNSON FARMS**

Peaches 'n Cream Sweet Corn

Raci

**Fingerling Potatoes** 

Zucchini

**Green Beans** 

Melon

#### HAYSTACK MOUNTAIN GOAT DAIRY

#### **C&R FARMS**

**Peaches**