

THE LIBERTY ELM

DINER * COFFEE SHOP * MUSIC * ART * WIFI



presents

Farm-to-Diner Valentines Dinner

Craving a little local food romance this Valentines Day?

Reservations are now being taken for a special
Valentines Day 'Farm-to-Diner' Dinner
at the Liberty Elm Diner.

Using all-local and regional ingredients, Chef Twillia Glover has put together a special farm-to-diner prix fixe menu for local food aficionados with ingredients from local providers including Allen Farms, Barden Family Orchard, Bomster Scallops, Four Town Farm, Hill Farm, Matunuck Oyster Farm, Port Clyde Fresh Catch, New Harvest Coffee Roasters, Rhody Fresh, Schartner Farms, Shy Brothers Farm, Watson Farm and Wishing Stone Farm.

For \$50 per couple (singles welcome at counter seating!) the Diner will serve a full-course prix fix menu including dessert with BYO suggested local wine pairings by Chef Glover.

Reservations

Reservations must be made in advance, either by stopping in or calling The Liberty Elm Diner at 401-467-0777 between 8am-3pm Tuesdays-Sundays, or by using PayPal on the Diner's website to reserve seats at:
<http://www.libertyelmdiner.com>

Menu

First

Salad of Pea Greens, Beets
and Shy Brothers Farm des Nuages
Artisan Cheese Curd

Carrot Soup Garnished with
Apple and Cranberry Relish

Entree

your choice of:

Locally-Raised Grass-Fed Braised
Red Devon Short Ribs
with Sweet Potato Mash and
Sautéed Brussel Sprout Leaves
(suggested wine: Jonathon Edwards (CT)
Stone Table Red)

Bouillabaisse with Striped Bass,
Bomster Scallops and Wild Shrimp
(suggested wine: Westport Rivers (MA)
2008 Pinot Blanc)

Mushroom Ravioli Tossed with
Parsnip Coulis and Sautéed Butternut,
Macomber Turnip and Carrots
(suggested wine: Sakonnet Vineyards (RI)
Petite White)

Dessert

your choice of:

Apple and Cherry Galette (Rustic Tart)
Devils Food Cake
Pot de Crème