



# DECADE DINNER

## NOVEMBER 28<sup>TH</sup>, 2023

### CELEBRATING 10 YEARS OF RHUBARB

*Thank you for joining us for this special dinner honoring all of the people and producers who have helped shape Rhubarb over the last decade. Many Rhubarb alums, farm partners, and oenophiles have come together to celebrate and we hope that you enjoy!*



### SNACKS.....

**MARINATED FETA AND MUSHROOMS**

**DATE-WALNUT SPREAD** Lavash

*Travis Schultz and Ashley Capps – Newstock Pantry*

### FIRST.....

**CATFISH AND SMOKED OYSTER PIE**

*Dean Neff – Seabird*

### SECOND.....

**WARM CAULIFLOWER SALAD** Feta, Dates

*Derek Herre – RetroFitAVL*

### THIRD.....

**SLEIGHT FAMILY BUTTERNUT SQUASH LASAGNA** Fontal Béchamel, Rosemary, Clementine Olive Oil, Toasted Almonds, Clementine Olive Oil, Toasted Almonds

*Glenn Osterberg – Abbiocco*

### ENTREE.....

**GRILLED VANDELE FARMS PORK LOIN** Buttermilk Cornbread Puree, Whiskey-Pecan Relish

*Davis Taylor – Rhubarb*

### DESSERT.....

**KRISPIE BAR**

*Becca Schiller – Rhubarb*