Local Lunch – Douglass Dining

Tuesday, October 22\textsuperscript{nd} 11:30am-2:30pm

Bistro

- Pizza Plate
  - Rochester “Healthy” Pizza Plate with Goat Cheese, Caramelized Onion, Roasted Garlic Base, Balsamic Reduction, House Stretched Dough, Arugula and Shaved Parmesan tossed Salad with Lemon and Olive Oil, topped with Sweet Chili Pepitas
    - Stonybrook Wholehearted Foods – Geneva, NY
    - Thunder Mountain Foods – Bath, NY

- Fontina and Mushroom
  - Sautéed Shiitake Mushrooms, Fontina Cheese, Chanterelle Mushroom, White Truffle Oil, Fresh Basil and Gruyere Mornay Base
    - Headwater Food Hub – Rochester, NY

Sauté

- Caprese Ravioli
  - Butternut Sage Cream Sauce, Cherry Tomatoes and Fresh Sage
    - Bozza Pasta – Hilton, NY
    - Upstate Farms – Rochester, NY
    - Stick and Stone Organic Farm – Ithaca, NY
    - The Farm Bridge – Kingston, NY

Entrée

- Carved Steam Ship Pork Round
  - House Made Demi-Glace, Skin-on Smashed Yukon Gold Potatoes, Roasted Beets with Onion and Garlic
    - Autumn’s Harvest – Romulus, NY
    - Williams Farm – Marion, NY
    - Daegele Bros – Florida, NY

Street

- Brats and Grits
  - Creamy Grits with Local Corn, Red Rubin Basil, Cheddar Cheese, Josef Brunner Wine Seared Sausage and Preserved Lemon
    - Pederson Farms – Sea Castle, NY
- Upstate Farms – Rochester, NY
- Dagele Bros – Florida, NY
- Cuba Cheese Shoppe – Cuba, NY
- Headwater Food Hub – Rochester, NY
- Artisan Works – Canandaigua, NY

**Allergen**

- **Vegetable Carving Station**
  - Including Cauliflower, Eggplant, Rainbow Carrots and Romanesco with Chimichurri Sauce
    - Hepsworth Farms – Hudson Valley, NY
    - Daegle Bros Produce – Florida, NY
- **Avocado Bar**
  - Diced Bacon, Roasted Onion, Pico de Gallo, Limes, Lemon Vinaigrette, Roasted Chicken and Basil/Garlic Scape Poblano Pesto
    - Dawn Hill Farm – Lodi, NY
    - Fraser Garlic Farms – Churchville, NY
    - Wengerds Family Farm – Clyde, NY
    - Daegle Bros Produce – Florida, NY
    - Headwater Food Hub – Rochester, NY

**Wok**

- **Bulgogi Taco Salad Station**
  - Soy Marinated Beef, Soy Marinated Tofu, Kimchi Salsa, Chipotle Crème, Cilantro, Crispy Fried Tortillas, Toasted Sesame, Grilled Scallion
  - Sorghum and Millet Ancient Grain Salad with Heirloom Tomato and Fresh Herbs
    - Autumn’s Harvest – Romulus, NY
    - Stick and Stone Organic Farm – Ithaca, NY
    - Crooked Carrot – Ithaca, NY
    - Daegle Bros Produce – Florida, NY
    - Headwater Food Hub – Rochester, NY

**Dessert**

- **Salted Local Honey Roasted Cashew**
  - Macerated Local Blueberry, Toasted Coconut, Belgium Chocolate Ganache, Whipped Crème and Fresh Mint (Vegan option available as well)
    - Davis Farms – Cayuga, NY
    - Upstate Farms – Rochester, NY
    - Lagoner Farms – Williamson, NY
- **Schutt’s Assorted Fry Cake Wall and Mulled Apple Cider**
  - With Toppings
    - Schutt’s Apple Mill – Webster, NY
- **Savoia Italian Tea Cookies**
  - With Yellow and Blue Frosting
    - Savoia Bakery – Rochester, NY