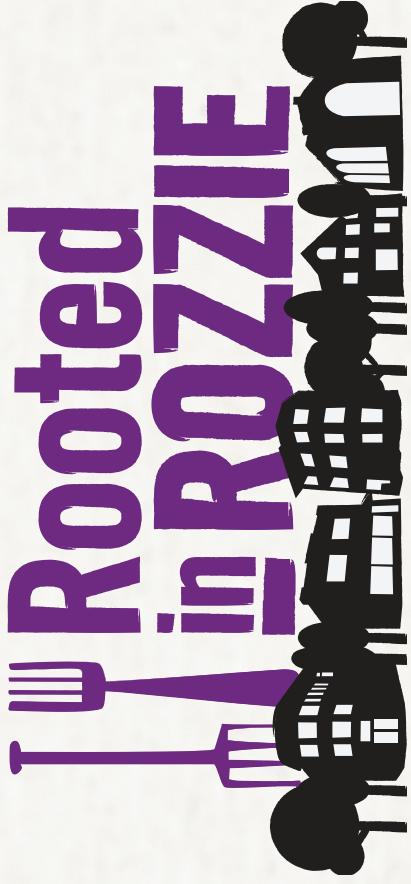


THANK YOU



Solera: A Shrine to Wine

Sam Adams

Lester Esser Personal Chef

Find the Good and Braise It

Diane's Bakery

The Boston Cheese Cellar

Bug Hill Farm

Atlas Orchard

Mykl's Coffee

HARVEST RAFFLE ITEMS

Shanti: Taste of India

Tremont Credit Union

Karen Kirchoff Acupuncture and Herbs

El Chavo Mexican Products

Threads Boutique

Pleasant Cafe

Blue Star Restaurant

Kitchen Central

Sullivan's Pharmacy

Birch Street House and Garden

Cheese Puffs made with Silverbrook Farm eggs (*produced by discerning hens on pasture*) holding a tangy salad of baby greens, herbs & flowers from Eva's Garden

A special thank you to

Allandale Farm

for letting us make use of their beautiful space

An all local repast to celebrate the work of Roslindale Village Main Street

MENU

MOST INGREDIENTS FOR THIS MENU ARE SUPPLIED BY LOCAL SHOPS AND ARTISANS, AND BY AREA FARMERS WHOSE PRODUCE IS AVAILABLE IN EARLY SPRING IN NEW ENGLAND

TO EAT

Sliders with slow-cooked Lilac Hedge Pork & Lester's Espresso Rocket Bomb Sauce featuring Mykl's Bold coffee served on Diane's Bakery famous Snow Flake buns with a Grillo's pickle

Indian style meatballs made with Lilac Hedge Lamb with yogurt dressing

Fresh Vermont goat cheese from Boston Cheese Cellar, rolled in flower petals and anise hyssop leaves