



Harvest Feast – Summer 2019 Cooking Workshops & Dinner

3 – 7 pm | \$150 per person

- **Simply Vietnam – June 20th**

- The changing of the seasons from spring to summer makes us crave the freshness of bright herbs, crunchy veggies, and lighter meals that still pack a flavor punch! In this class, we chose to pair these elements with a Vietnamese inspired meal. Learn to make delightfully fresh herb-y summer rolls, bright vinaigrettes, and bold dipping sauces as we put together a bountiful summer noodle bowl!

- **Flavors of the Middle East – July 25th**

- In this class, we'll show you the many delights of Middle Eastern inspired flavors and how a few simple ingredients can transform our dishes into an unexpectedly delightful farm-to-table spread. We'll be making some of our favorite dips, fresh pita, and delicious kebabs that pack a flavor punch!

- **Mangiamo! Italiano! – August 22nd**

- At the end of the summer, we want to make use of every last vegetable before our Yampa Valley is blanketed in snow once again. All of our focus will be on the produce - using Italian culinary traditions to snatch up their flavors and celebrate their versatility with a veggie feast that will make you feel like you're overlooking the rolling hills of Tuscany.

- **Pioneer Picnic – September 26th**

- Celebrate the last of the harvest bounty of our High Rockies environment has to offer. With armfuls of Elkstone produce, we will create a fall feast that highlights the delicious flavors of Colorado.

register at elkstonefarm.com/atthefarm