



FARM TO TABLE DINNER EVENT

Main Street, Downtown Kingston Springs

SCHEDULE:

Downtown road closures will begin at approximately 3:30. Times listed here, other than the 5:00 start time, are approximate. No early entry please.

- 5:00** Event will begin with appetizers and conversation
- 5:45** Seating will begin
- 6:00** Welcome announcements
- 6:15** Course service begins
- 8:00** Closure of event

EVENT DETAILS:

The event will begin with drinks and appetizers in the open area next to The Fillin' Station. Teas, water, and craft beer will be available. If you would like wine with the meal you're encouraged to bring your favorite. Corking service and glassware will be provided.

As your party is ready, you will move to the hostess station where you will be escorted to your seat at our harvest table as a group. Please note, seats will not be reserved or saved. Please wait until all of your party is ready to be seated before you move to the hostess station.

Once everyone is seated we will begin with announcements and dinner service.

Please see included Event Map for additional details

ACCESS:

Primary parking for the event will be the lot behind Skyking, accessed by Moores Circle. Secondary parking will be the Goose and Gander Daycare lot, also accessed by Moores Circle. For those coming from the north side of town, parking will also be available in the lot across from City Hall. Additional parking will also be available for those with special needs – please email citymanager@kingstonsprings-tn.gov to schedule.

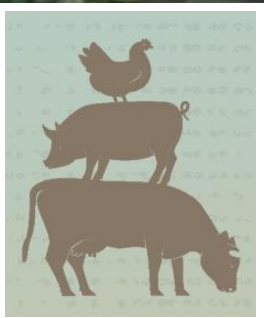
Primary access to the event will be the stairs directly behind The Fillin' Station, and for those parking across from City Hall, there will be a check-in booth on Main Street.

EVENT SPACE DETAILS

Primary Parking
from the North

Kingston
Springs

Street Closed



Event
Entrances

Appetizers
Drinks Area

Street Closed

Primary
Parking from
the south

Prep Area
(in Skyking)

Dinner Area

Street Closed

Hillman St

Secondary
Parking

Handicap
Accessible
Parking

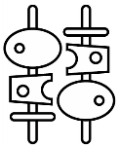
N Main St

South Cheatham
County Library



THE MENU

APPETIZERS



Wood oven spiced garlic & miso glazed okra with sesame seed granola and cracked Spicebush berries

Grilled summer squash with tonnato, basil, shiso, smoked salt, sourdough crunch and pickled mustard seeds

SOUP



Yellow tomato carrot bisque with roasted eggplant crema, pickled okra drizzle, fresno garlic tomato essence, basil microgreens

SALAD



Kale and Sunflower sprout salad with cilantro, baby greens, achiole orange vinaigrette, bourbon sweet potato sauce, mole beet sauce, pumpkin seeds

ENTREE



Brined/smoked then woodfired Southern Natural Farms bone-in pork chop. Corn, field peas, okra, horseradish cream. Garlic herb roasted red potato. Tennessee black pepper honey, Onion ceviche

DESSERT



Stuffed apple wrapped in phyllo dough dusted in gold served with fresh vanilla ice cream

If you would like a vegetarian meal please contact us at citymanager@kingstonsprings-tn.gov to arrange