



# FARM OF TABLE

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## DINNER EVENT

A unique Farm to Table Dinner Event held on Main Street in Downtown Kingston Springs to showcase local food, local farmers, and local chefs.

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**WHEN:** Sunday, September 10, 2017  
5:00PM – 8:00PM

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**WHERE:** Main Street in beautiful downtown Kingston Springs, TN.

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**COST:** \$75 per ticket. Only 100 tickets will be sold for this event.

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Tickets may be purchased Saturdays at the Kingston Springs Farmers and Artisans Market (cash or check only), or at Kingston Springs City Hall, 396 Spring Street, Monday thru Friday 8:00am to 4:00pm (cash, check, or credit card) *5% processing fee for credit card*



Guests will be seated at a large harvest table on Main Street where they will be served a spectacular meal. Proceeds from the event go to help support the growth of the Kingston Springs Farmers and Artisans Market.

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Contact Kingston Springs City Hall at 615-952-2110 or email [citymanager@kingstonsprings-tn.gov](mailto:citymanager@kingstonsprings-tn.gov) for additional information

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# THE CHEFS



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## Hal Holden-Bache

Hal M. Holden-Bache is the executive chef and owner of Lockeland Table in Nashville, TN.

Before opening Lockeland Table, Hal worked as the executive chef at Nick and Rudy's Steakhouse, on the team of Executive Chef Tyler Brown at Capitol Grille at The Hermitage Hotel, and executive chef of Eastland Café. Hal lives in Kingston Springs with his wife and son.



## Debra Paquette

Debra Paquette is well known in Nashville where she's worked for the last thirty plus years.

Debra was the chef/owner of Zola, and more recently opened Etc restaurant, and soon after, Etc, etc. Both restaurants continue to feature the same bold flavors Paquette is known for. Debra and her family reside in Kingston Springs, TN.

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# THE MENU



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*Because our foods are sourced from local growers, the menu is subject to change due to product availability.*

## Appetizer

Purple hull pea hummus on pita with green tomato chow chow and wood fired okra with smoked vinegar

## Soup

Sweet roasted chilled cantaloupe brown butter bisque with wild flowers & summer raspberry syrup

## Salad

Farm greens, spicy pepper pear dressing, shaved fennel, smoked butternut, Noble Springs goat cheese, sweet potato frites & radishes

## Entree

Meatballs over Hickory King grits and stewed okra and heirloom tomatoes

## Dessert

Lemon zest blackberry cobbler with fresh sweet cream

