MAIN STREET, DOWNTOWN KINGSTON SPRINGS SEPTEMBER 24, 2023

CHEDULE

Downtown road closures will begin at approximately 4:00 PM. 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 Welcome announcements
- 6:00 Course service begins
- 8:00 Closure of event

VT DETAILS:

As you arrive at the event you will be greeted at the check in table where you will be escorted to the event space and given a table number. This year you will be seated by number. Seating will be marked 1-140. Please note, seats will not be reserved or saved and you must be seated according to the number you are given at check-in.

The event will begin with drinks and appetizers in the open area across from the main table. Appetizers will be available at five different stations, tea, water, and craft beer will be available at the bar area. If you would like wine with the meal you are encouraged to bring your favorite. Corking service and glassware will be provided. Once everyone is seated, we will begin with announcements and dinner service.

Please review the Menu carefully and let us know if you need any alterations due to allergies or vegan options.

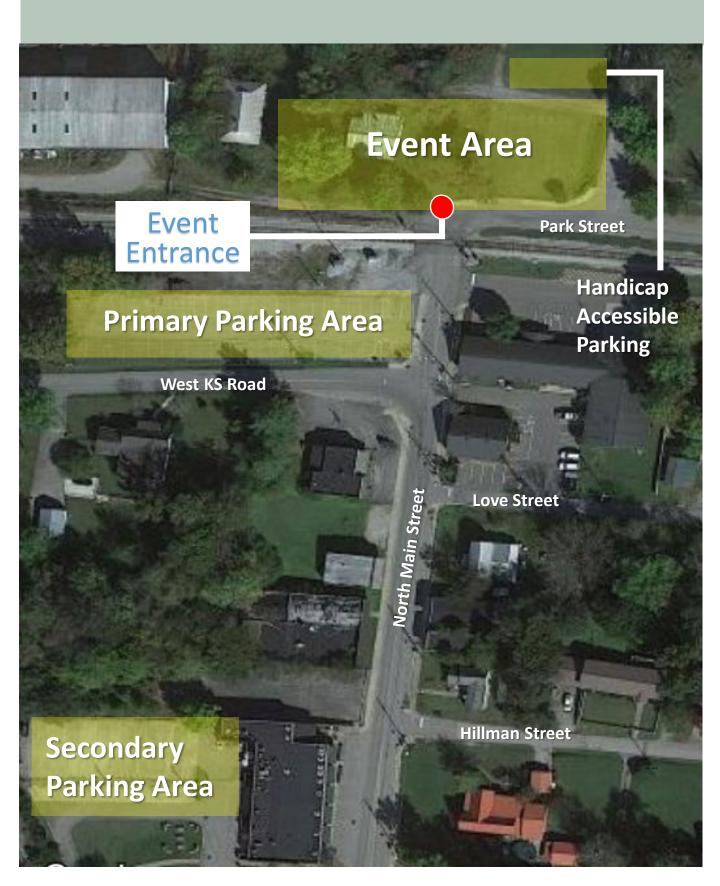
Please see included Event Map for additional details

ICCESS:

Primary parking for the event will be the lot across from City Hall. Secondary parking will be the lot behind Turnbull Provisions and Skyking Pizza accessed by Moores Circle. Additional parking will also be available for those with special needs – please email bminiat@kingstonsprings-tn.gov to schedule.

Primary access to the event will be at the end of Main Street. (See Map)

EVENT SPACE DETAILS





FARM P TABLE DINNER EVENT

SUNDAY, SEPTEMBER 24, 2023

Main Street, Downtown Kingston Springs

THE MENU

APPETIZERS



PROSCIUTTO WRAPPED PEARS DRIZZLED WITH HOT HONEY MUSHROOM GANACHE PURI'S

WATERMELON, WHITE CHOCOLATE TORTILLA & MINT MICROGREEN. TENNESSEE ANDOUILLE ROASTED CORN, CHOW CHOW TORTILLA CRISP JALAPEÑO PIMIENTO CHEESE ON HOMEMADE CRACKERS

SOUP



CANTALOUPE, CARROT, CUCUMBER, BUTTERNUT BISQUE. JALAPENO YUZU, CANDIED SMOKED RED BELL PEPPER SYRUP. BLACK SESAME PUFFED MILLET.

SALAD





LEMON VERBENA OIL, HORSERADISH PARMESAN CREAMA, DIJON TEMPURA CRUNCHES, WORCESTERSHIRE TOFU WHIP, RADISHES, YELLOW BEETS, RED BEETS AND OKRA.

ENTREE



SMOKED POULET ROUGE CHICKEN GLAZED WITH PEPPER JAM. TENNESSEE BUTTERMILK WHITE CHEDDAR GRITS WITH BRAISED GREENS AND BACON.

DESSERT



PEACH COBBLER POUND CAKE WITH CHANTILLY CREAM

THE FARMS

GIFFORD BACON – HARPETH MOON FARM – JOYCE FARMS S.E. DAUGHERTY & SONS - SWEETWATER VALLEY FARM WEISENBERGER MILLS

IF YOU WOULD LIKE A VEGETARIAN MEAL PLEASE CONTACT US AT BMINIAT@KINGSTONSPRINGS-TN.GOV TO ARRANGE