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Le Jardin

## **Le Jardin's Inaugural Apple Dinner**

Join us November 19 in celebrating the Pomme with Le Jardin's inaugural Apple Dinner.

Chef Tag Grandgeorge has designed a four course menu featuring more than a dozen varieties of heirloom and heritage apples. Featured farms include Berry Patch (Nevada), Grandgeorge Family Farms (Des Moines and Eagle Grove), Iowa Orchard (Urbandale), Rooster Ridge (Van Meter) and Wills Family Orchard (Adel).

A complete menu follows:

### **Amuse Bouche**

Cedar Ridge bourbon "Appletini" shooter with goat cheese and apple butter croustade

### **Appetizer (choice of one)**

Rome Beauty apple and pumpkin Soup, Fuji apple sticks, chive oil, feta cheese

Romaine, Maytag blue cheese, walnuts, fennel, Cortland apples, walnut oil-celery seed dressing

### **Entrée (choice of one)**

Dijon crusted chicken, Liberty apples au poivre, roasted potatoes,  
apple cider braised radicchio, warm Goldrush apple sauce

Applewood smoked Berkwood Farms pork shoulder, sweet potato mashers,  
dried Turley apples, Brussels sprouts, pork belly and Chieftain apple sauté

### **Dessert (choice of one)**

Cheese Plate- Flory's Truckle cheddar, Fourme d'Ambert,  
Williams Pride and Grimes Golden apples, petite salad, walnuts, pickled Queen Maab Crab apples

Maple and Wolf River apple upside down skillet cake, homemade cinnamon ice cream

Mollies Delicious apple and chevre hand pie, raspberry sauce, aged balsamic, whipped cream

Dinner is \$39 per person for this reservation only event, space is limited. Please call 515-255-5787 for reservations. The first seating will be from 6 p.m. to 6:30 pm with a second seating from 7:30 p.m. to 8 p.m.

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