



THURSDAY, MAY 24 • 6PM

Gather around the table in the beautiful and inspiring Riverbanks Botanical Garden for an exceptional culinary experience featuring gourmet, organic fare.

Enjoy handcrafted cocktails and al fresco, family-style dining while soaking in the surrounding sights and scents.

Top off the evening with an opportunity to talk to a horticulturist about some breathtaking blooms and fascinating foliage.

Proceeds benefit conservation efforts at Riverbanks and beyond.

TICKETS

\$80 members, \$100 general public.

Price is per person.

Available at www.riverbanks.org





FARM TO FORK

MENU

HORS D'OEUVRES

Guajillo Braised Goat Street Tacos
Roasted Beets with Clemson Blue Cheese & Toasted Pecans

SIDES

Spring Pea Salad with Carrots, Napa Cabbage, Fennel & Lemon Vinaigrette
Butterbean & Ancient Grain Medley
Roasted Asparagus with Charred Spring Onion

MAIN DISHES

Sea Island Red Pea Ragout with Smoked Fennel (VG)
Roasted Pork Belly with Bing Cherry & Herb Chutney
Whole Roasted Springer Farms Chicken with Natural Jus

DESSERT

Strawberry Tart with Fresh Chantilly Cream

FARMS & SUPPLIERS INCLUDE

City Roots Anson Mills
Waterfall Junction Vegetable Garden

