

Meriwether's

Restaurant & Skyline Farm

"it's our farm!"

At Meriwether's, we are shortening the distance between farm and table.
We do this by operating our own 5-acre vegetable farm just 20 minutes west of the restaurant.

Skyline Farm provides Meriwether's with over 75% of its produce during peak season.

Our menu changes based on our bi-weekly harvests of fresh produce.

Provided below is a list of some of the vegetables we have planted & harvested this year.

Please Enjoy!

2011 Skyline Farm Harvest & Plantings

<u>Greens</u>	<u>Solanums</u>	<u>Leaf, Stalk, Flowers & Herbs</u>	
5 Color Chard	Armana Orange Tomato	Calendula	Amethyst Basil
Astro	Cherokee Purple Tomato	Mixed-Cut Table Flowers	Chives
Australe	Costoluto Genovese Tomato	Nasturtium	Cilantro
Bionda Cuore Verde	Darby's Red & Yellow Tomato	Painted Mountain Corn	Genovese Basil
Endive Ruffec	Early Girl Tomato	Perfection Fennel	Hyssop
Golden Frills	Early Jalapeno	Red Gem	Italian Flat Leaf Parsley
Lacinato	Green Zebra Tomato	Seascape Strawberries	Mexican Tarragon
Maraichere Tres Fine	Juane Flamme Tomato	Sparkle Strawberries	Oregano
Mesclun Mix	Old German Tomato	Sugar Buns Sweet Corn	Sage
Ruby Streaks	Plaza Latina Tomato	Yellow Gem	Tarragon
Tat Soi	Sungold Cherry Tomato		Thyme

<u>Alliums</u>	<u>Cucurbits</u>	<u>Brassicas</u>	<u>Roots & Tubers</u>
Cipollini Onion	Charentais Melon	Cassius Cauliflower	Black Radish
Garlic Scapes	Cocozelle Squash	Cheddar Cauliflower	Bulls Blood Beets
Gladstone Onion	Dark Star Squash	Famosa Cabbage	Chiogga Beets
Lisbon Onion	Lemon Cucumber	Gonzalez Cabbage	Daikon Radish
Red Florence Onion	Magda Squash	Korist Kholrabi	Detroit Dark Red Beets
Shallots	Mexican Sour Gherkin	Napa Cabbage	Touchstone Gold Beets
Siskiyou Onion	Tyria Cucumber	Super Red 80 Cabbage	White Parsnips
		Veronica Cauliflower	Yaya Carrots

Upcoming Events - Meriwether's Restaurant & Skyline Farm

Our popular Sunday Supper series continues...

Meet Chef Earl and the Skyline Farmers for our monthly Sunday Supper.
Chef Earl writes this family style menu inspired by our Skyline farm harvest,
local artisans, and his many years of cooking rustic cuisine.
The Supper will be prepared entirely from our wood-burning oven, rotisserie and grill.

Sunday Supper is available on the last Sunday of each month from October through April
\$48 per person - reservations required