



*French  
Country Dinner*

**Saturday, July 22, 2017, 5:00pm at Liberty Farm**

*Bring Your Own Beverage*

***Hor d'Oeuvre***

Crudit  Platter with Garden Veggie Dip  
Lemon-Parsley Goug res  
Ham and Gruy re Thumbprints  
Blue Cheese and Fig Canap s

***Soupe***

Vegetarian French Onion  
Potage Cr cy (pureed potato and carrot)

***Assortiment de Pain***

Back 40 Bakehouse bread

***Salade***

Fresh Garden Greens with Herb  
Vinaigrette

***Des L gume***

Steamed green beans with almonds

***Entr e***

Coq au Vin

(chicken cooked in wine with mushrooms, onions, garlic and carrots with garlic mashed potatoes)

Boeuf Bourguignon

(beef braised in a red wine sauce with pearl onions and mushrooms served over egg noodles)

Acorn Squash Cassoulet

(casserole with white beans, squash, chicken and sausage)

Vegetarian Cassoulet

(casserole with white beans and squash)

***Dessert***

Cr me Br l e (custard topped with caramelized sugar)

Noix de coco aux bleuets croustillantes (blueberry coconut crisp)

Sorbet

**\$30 per person**

By reservation only. 30 people max.

Purchase ticket by July 15th

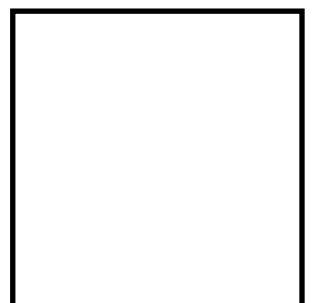
*French Country Dinner*

July 22, 2017 at 5:00PM

Liberty Farm, Cindy & Jon Dean  
124 Lampson Road  
Liberty ME 04949

Dinner will be served outdoors poolside, weather

Benefit for the  
**Liberty  
Library**



Admit One