

# Andalusia Supper Club

ANNOUNCING OUR SPRING 2016 SEASON

In Partnership with  **grow**  
fresh local food

Saturdays, April 16, May 14, June 18 2016  
Cocktails at 6:30 pm, dinner at 7:00 pm

Call 478.454.4029 or email [aprilmoon@andalusiafarm.org](mailto:aprilmoon@andalusiafarm.org).  
Your seat(s) will be secured once confirmed.

As one of our generous donors, you have access to the Andalusia Supper Club, with seasonal farm-to-table-meals prepared by guest chefs and served in the dining room of Andalusia's main farm house. Seating is limited to eight guests and available on a first come, first served basis. The dates for this season are Saturday, April 16, Saturday, May 14, and Saturday, June 18. Supper Club guests are also entitled to a 15% discount on lodging at the Antebellum Inn, an elegant B+B just blocks from Milledgeville's downtown and historic district. Just mention Andalusia Supper Club when you make your reservation.

*Our Chef, Peter Diehl of Macon's Grow, was born in Boulder, Colorado, and pushed east by the westward sky. He has trained under many of Macon's premier chefs, Tina Dickson, Tom Saartsuud, and Doug Sanneman, to name a few. Since October of 2015, he has been head chef at Grow fresh local food.*

*Peter's culinary inspirations come from a varied background in several cuisines. His approach to food is structured, but also playful. He is an admirer of well prepared food that doesn't take itself too seriously. When not in the kitchen, he enjoys spending time with his daughter, Kahlan, seeing live music, and supporting local food.*

We are grateful for the bounty from the following local producers:

**THE  
LITTLE  
FARM**

*Awakening  
Fires Farm*



*Elliott  
Farms*



## Menu

*Saturday, April 16, 2016*

### *1<sup>st</sup> Course*

Boiled Peanut Hummus, with  
Local Crudite, Artisan Bread

*Moonshine Cocktail*

### *2<sup>nd</sup> Course*

Organic Salad Greens, Goat  
Cheese Toasts, Strawberries,  
and Glazed Pecans with a  
Vidalia Onion Vinaigrette

*Chef's Choice Sauvignon Blanc*

### *3<sup>rd</sup> Course*

Mesquite Smoked Beef Brisket  
with House BBQ Sauce, Loaded  
Heirloom Potato salad, and  
Pickled Vegetables

*Chef's Choice Cabernet Sauvignon*

### *4<sup>th</sup> Course*

Miniature Dessert Trio

*Muscadine Cocktail*