

2013

FARMERS MARKET

Dinner SERIES



6 COURSES 5 WINES

Experience a collaboration between local chefs and the Market farmers. Using the freshest seasonal ingredients, they will capture the most unique Northwest flavors imaginable. Enjoy a delicious meal in the rustic, intimate setting of the Olympia Farmers Market.

May 25th • 6:30 PM

✧ Spring Forager's Dinner ✧

Winters softening waters and the converging spring warmth serve up the best seafood of the year. Join us for our tribute to the Pacific Northwest bounty and enjoy ingredients from Olympia's Farmer market. Your executive chefs are Treacy Kreger Verns Food and Farm and Peter Witt of DoverPoint Gourmet- Private Chefs

July 27th • 6:30 PM

✧ Temptations Spice Dinner ✧

Our chefs work with herbs that spill into the realm of spices. Join our chefs as they weave flavors you will long remember. Your chefs will serve ingredients from northwest spices and market vendors. Your executive chef Ed Lintott and the Human Touch Chefs Group will create an array of textures and flavors.

September 14th • 6:30 PM

✧ Indian Summer Harvest Dinner ✧

Summer's riches and autumn's harvest coexist for two magnificent weeks. It is the best of both seasons. Your executive chef's are Jeff Taylor of Waterstreet Café and Will Taylor of Aqua Via who will reward you with delicious Indian summer flavors using ingredients from the market and the Pacific Northwest.

Proceeds support FOFM funding special projects at the market

\$75 per person • \$400 for table of 6 • Limited to 36 participants • Reserve Today

Thank you to this years sponsors!

to make reservations:

www.farmers-market.org

Treacy Kreger 360-870-2040

Olympia Farmers Market Booth #73

