

open kitchen

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Virginia Tech's Executive Master of Natural Resources "Eat Local" Interactive Luncheon Friday, July, 2011 12:00 pm to 2:30 pm

Open Kitchen Executive Chef Kenneth Hughes prepared a three-course lunch featuring seasonally available ingredients that are grown, raised, and/or produced in the Chesapeake Bay watershed region (including the states of DE, MD, PA, WV, and VA, and within a 200-mile radius of Washington, DC).

Menu

Grilled Summer Vegetable Puff Pastry Tart with Carmelized Onions Tomato Emulsion Basil Puree



Washington, PA Mache & Mizuna Salade with Montrose, VA Sungold Tomato and Maryland Cage Free Poached Egg* dressed with Housemade Lemon Citronette



Firefly Farms, MD Goat Cheese Cake or Chesapeake, MD Blue Crab Cake with Cheriton, VA Green Beans, Arnold Farms, MD White Corn, Parker Farms (Oak Grove, VA) Beefsteak Tomato and Basil Cream Broth



Grilled Crown Orchards, VA Peaches and Cole Berry Farm, Vernon Hill, VA Blackberries with locally made Moorenko's Vanilla Bean Ice Cream & Cinnamon Toast Crisp

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Guest Testimonial

Hue-Chan,

Thank you! This past week, you and your staff at Open Kitchen provided our students and faculty with a wonderful meal and stimulating discussion regarding the local food movement.

I hope we have the opportunity to visit with you again in the future.

Best,

*David P. Robertson, PhD Virginia Tech, National Capital Region
Executive Master of Natural Resources (XMNR)*

Leadership for Sustainability

