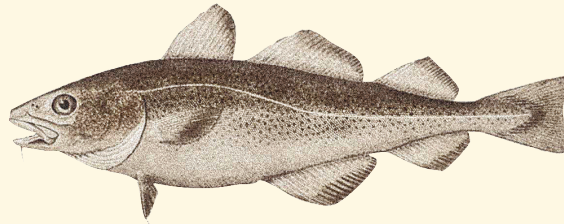


Wellfleet in Winter

A TASTE OF LOCAL FOOD



MAC'S GROUNDHOG DAY DINNER

FEBRUARY 2, 2012

A Taste of Local Food Celebrating Wellfleet Preservation Hall and WCAI

CRUSTY SLICES OF MAC'S HOMEMADE COUNTRY LOAF
SMOKED BLUEFISH PATE, JENN'S KALE CHIPS AND ONION BREAD

PICKLED: WINTER VEGETABLE SALAD, WELLFLEET OYSTER WITH PICKLE MIGNONETTE

SOUP: TRURO GROUND HOG AND WELLFLEET BAY SCALLOP
DUMPLING IN LAND AND SEA BROTH

SALAD: MASSAGED KALE, BARNDANCE CHEESE,
TRURO GREENS, PRESERVED BUTTERNUT

SMOKY: SEA SCALLOP WITH BRAISED CHARD, EASTHAM TURNIP PUREE,
AND SMOKED TRURO PORK BELLY

STUFFED: HOMEMADE SEA CLAM RAVIOLI, CLAM CHOWDER SAUCE,
WITH HOMEMADE WELLFLEET SEA SALT AND MICRO CELERY

ROASTED: CAPE COD BAY HAKE WITH TRURO LOBSTER
AND TWO-POTATO HASH, PAN SAUCE

SWEET: PROVINCELANDS CRANBERRY PANNA COTTA AND SUGAR-FROSTED
CRANBERRIES WILD BLUEBERRY TRUFFLES, ROSA RUGOSA MERINGUES,
LEMON-THYME SHORTBREADS

KNOW WHERE YOUR DINNER COMES FROM:

JIM O'CONNELL'S OYSTERS AND LITTLENECKS FROM INDIAN NECK
KALE AND CHARD FROM DAVE'S GREENS, TRURO
MICRO CELERY AND GREENS FROM E&T FARMS, WEST BARNSTABLE
POTATOES, SWEET POTATOES, ONIONS, BRUSSELS SPROUTS, OAKDALE FARM, REHOBOTH
ROBINSON FARMS BARNDANCE CHEESE, HARDWICK
GROUND HOG, PORK BELLY, AND BEETS FROM MOONEY FARM, TRURO
EGGS FROM THE CHICK COOP, WELLFLEET
SPELT FLOUR FROM THE AMHERST GRAIN CSA
DECORATIONS FROM FANCYS FLOWERS, ORLEANS
TABLEWARE FROM RENTALS UNLIMITED, STOUGHTON

SPECIAL THANKS TO:

CAPE COD BEER, HYANNIS
*Brewers of tonight's Beach Blonde Ale
and Cape Cod Porter*
TRURO VINEYARDS
Vintners of tonight's Cabernet Franc
DARREN WOTHERSPOON DESIGN
AND
THE MAC'S TEAM