

# TROUTBECK

## 2021 CULINARY PROGRAMMING



**JUNE 9-11**

### **AMY CHAPLIN**

**COOKBOOK AUTHOR, CHEF**

Two time James Beard Award-winning cookbook author and vegetarian chef, Amy Chaplin, whose recipes have been featured in T Magazine, The Wall Street Journal, The Washington Post, and Vogue ++, will bring her passion for vegetables and whole food cooking to Troutbeck. While she's in residence, she'll add special additions to our menu—think nut milks; green strawberry matcha bircher bowl; soft polenta with nettles, peas and goat cheese ++. On Wednesday, June 9th at 5pm, she'll offer a cooking demo and book talk (her books are Whole Food Cooking Everyday and At Home in the Whole Food Kitchen) and signing. On Thursday, June 10th, Amy will host a plant-based picnic (\$75 per person, plus beer + wine available for purchase; children under 5 are free). To join us, please email your reservation request to [restaurant@troutbeck.com](mailto:restaurant@troutbeck.com). Space for both events is limited. [@amychaplin](https://www.instagram.com/amychaplin)

#### **BREAKFAST MENU — JUNE 9 THROUGH 11**

Green Strawberry Matcha bircher bowl  
Special flavored hazelnut butter on house made toast w/ nut crumble  
Spiced pumpkin seed milk

#### **LUNCH MENU ADDITIONS — JUNE 9 THROUGH 11**

Black sesame crackers with local cheese and Turmeric pickled radishes  
Pine Nut chickpea pate with rosemary (2<sup>nd</sup> book)  
Spring greens with carrot miso dressing

#### **DINNER MENU ADDITIONS — JUNE 9 THROUGH 11**

Soft polenta with nettles, peas and goat cheese (1<sup>st</sup> book)  
Spring vegetable miso soup with lemon  
Pea zucchini soup  
Beet chickpea cakes with tzatziki  
Dessert

#### **AMY CHAPLIN COOKING DEMO — WEDNESDAY, JUNE 9**

TIME: 5PM-6:30PM

LOCATION: DECK

CAPACITY: 20-25PPL

PRICE: \$50

Demo Recipe: Vibrant Veg Dressings

TO SERVE: Crudités + Cheese + Mocktails (Rhubarb rose infusion)

**AMY CHAPLIN PLANT-BASED PICNIC — THURSDAY, JUNE 10TH**

TIME: 5pm invite for dinner at 6pm

LOCATION: Stream-side, behind ballroom near Gazebo

PRICE: \$75 PER PERSON + Beer + Wine available for purchase

Kids under 5 free

CAPACITY: 20-25PPL

MENU TBD Menu collaboration w/ Gabe

Forbidden black rice

lightly steamed seasonal vegetables (carrots, asparagus, peas, radishes, baby zucchini, green beans etc)

Blended vegetable dressings

Marinated heirloom beans (white Bordal/corona bean)

Green leaves

Quick pickles

Toasted seeds/gomasio

Earl grey tea with rosewater (Rishi Earl grey)

