

## An Authentic Farm-to-Table Restaurant

We opened for business in the summer of 2003 as Indiana's only 100% grass-fed organic dairy farm. Since then, we have devoted ourselves to being in harmony with the land and the animals, and to producing the most nutritious and delicious products for you.

In 2006 we expanded our popular Dairy Bar and opened our restaurant to share the magic of the farm with you.

So many of life's special moments unfold over meals with family and friends. And there is no better place to celebrate life's simple pleasures than at the farm, where food is created and enjoyed!

Here in The Loft you will savor dishes made with the very best from the farm, including our award-winning products.

Our pledge to you: We will always strive to serve you dishes made with organic, local, and sustainable products, and to nourish the land that nourishes us all.

Bon Appetit!

# TRADERSPOINT CREAMERY

Fresh. Simple. Organic.

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# THE LOFT RESTAURANT & Dairy Bar

*Saturday Night  
Continental Classic  
Dinners  
6 - 9:30pm*

## *Appetizers*

### **GOAT CHEESE AND DUXELLE BRUSCHETTA**

CAPRIOLE GOAT CHEESE AND BALSAMIC PORTABELLA MUSHROOM TAPENADE OVER TOASTED FRENCH PEASANT BREAD WITH ROSEMARY AND ORGANIC WHEAT. 8

### **SWEET RED CURRY MUSSELS**

A CREAMY BROTH OF ROASTED RED PEPPERS, COCONUT MILK, RED CURRY AND OUR OWN TPC CREAM WITH SUSTAINABLE-FARMED BLACK MUSSELS. SERVED WITH TOASTED FLEUR DE LA TERRE GARLIC BREAD. 12

### **SPINACH AND ARTICHOKE FROMAGE DIP**

OUR OWN FROMAGE BLANC WITH A BLEND OF GARDEN HERBS, ARTICHOKE HEARTS AND SPINACH SERVED WITH STONE GROUND GRAIN CRACKERS AND HOMEMADE ORGANIC WHEAT AND ROSEMARY BREAD. 6

### **CREOLE CRAB CAKES**

PREMIUM WILD-CAUGHT BLUE CRAB IN A SEASONED PANKO BREADING WITH ROASTED RED PEPPERS AND SCALLIONS. 9

## *Soups and Salads*

### **CHEF'S SOUP**

ASK YOUR SERVER FOR TONIGHT'S SELECTIONS. 4/6

### **FRESH GARDEN SALAD**

ASK YOUR SERVER FOR OUR TPC DRESSING SELECTION. 5

### **WILD MUSHROOM SALAD**

ORGANIC MUSHROOMS SAUTEED WITH GARLIC AND RED WINE AND CANDIED PECANS WITH ORGANIC GORGONZOLA AND MIXED GREENS ACCOMPANIED BY OUR HONEY AND MUSTARD VINAIGRETTE,

## *Entrees*

INCLUDES SOUP OR SALAD.

### **ROAST DUCK A L'ORANGE**

HALF OF A GUNTHORPE FARMS ORGANIC FEED RAISED DUCK WITH A HONEY ORANGE GLAZE AND MUSHROOM RISOTTO. 19

### **ORGANIC AIRLINE CHICKEN**

GUNTHORPE FARMS ORGANIC AIRLINE CHICKEN BREASTS WITH A LEMON AND FENNEL RUB WHITE WINE THYME SAUCE SERVED WITH PURPLE PERUVIAN POTATO GRATIN. 16

### **PAN SEARED SEA BASS**

FRESH WILD-CAUGHT SEA BASS PAN SEARED WITH ORGANIC SEA SALT AND BLACK AND GREEN CRACKED PEPPERCORN SERVED WITH RED PEPPER RISOTTO AND GRAPEFRUIT BUERRE BLANC AND BUERRE VERT. 22

### **BEEF TENDERLOIN BOURDELAISE**

OUR GRASS-FED BEEF FILET OVEN ROASTED TO THE TEMPERATURE OF YOUR LIKING SERVED WITH PURPLE PERUVIAN GRATIN AND ORGANIC RED WINE TOMATO BEEF REDUCTION. 26

### **MARINATED STRIP STEAK**

OUR GRASS-FED STRIP LOIN TENDERIZED AND FLAVOURED IN A SOY/CILANTRO MARINADE WITH JASMINE RICE AND BRAISED SPINACH. 24

### **RATATOUILLE AND WILD RICE**

THE OLD FRENCH COUNTRY CLASSIC OF ROOT VEGETABLES IN A SAVORY, HERBED TOMATO BROTH WITH ORGANIC WILD RICE PILAF. 12

## *Sides*

ROASTED VEGETABLE OF THE DAY, JASMINE RICE, RISOTTO (RED PEPPER OR MUSHROOM) SAUTEED SPINACH, HARICOT VERTS. 5/EACH