

Our meals are made using [Authentic Super Foods](#) olive oil, [Baja Gold](#) sea salt, [Pure Indian Foods](#) and [Mt. Capra's](#) ghee, [Miller's Biodiversity Farm](#) grass-fed butter, [Miller's Organic Farm](#) cheese, [Sunny Crest Pastures](#) eggs, [Willow Run Farm](#) eggs, bacon, cream cheese, [Great Lakes](#) gelatin, [Really Raw Honey](#) and [Gardens of Grace](#) almonds, dates, walnuts and pecans.

THURSDAY EVENING RECEPTION

Pork Liver Pâté
Duck à l'Orange
Savory Meatballs
Roasted Marrow Bones
Assorted Cheeses
Crudit , Dip
Sourdough Bread with Butter and Ghee
Citrus Tartlets with Clotted Cream
[Buddha's Brew](#) Kombucha

FRIDAY LUNCH

[Holy Cow Farm](#) Beef Stew
Roasted Garlic Mashed Potatoes with Ghee
Salad of Mixed Greens with Glorified Caesar Salad Dressing
Sprouted Cornbread with Butter
Apple Kraut
Apple Crisp with Whipped Cream
[Buddha's Brew](#) Kombucha

FRIDAY DINNER

[White Oak Pastures](#) Brined, Herb-Roasted Chicken
Brown Rice Pilaf
Saut ed Green Beans with [Willow Run Farm](#) Bacon
Dilly Kraut
Vanilla Cream Cheese Mousse
[Buddha's Brew](#) Kombucha

SATURDAY LUNCH

[White Oak Pastures](#) Chicken and Vegetable Soup

Carrot Salad

Assorted Cheeses

Fields of Athenry Mélange of Sausages with Peppers, Onions and Mushrooms

Bread with Butter and Ghee

Conference Cheesecake with **Willow Run Farm** Cream Cheese and

Gardens of Grace Dates and Almonds

Buddha's Brew Kombucha

SATURDAY BANQUET

De-constructed French Onion Soup

Salad of Mixed Greens with Pecans, Blue Cheese and Champagne Vinaigrette

Fields of Athenry Beef Short Ribs

Puree of Roasted Root Vegetables

Sourdough Bread with Butter and Ghee

Dried Fruit Compote with Whipped Cream

Fermented Radish

Buddha's Brew Kombucha

SUNDAY BRUNCH

Fields of Athenry Ham

Vegetable and Cheese Frittata

GF **Willow Run Farm** Maple Pecan French Toast Casserole

Sweet Potato Hash

Assorted Cheeses

White Oak Pastures and **Fields of Athenry** Chicken Liver Paté

Chutney

Buddha's Brew Kombucha