

THE KITCHEN AT IROQUOIS FARM The SOAR Menu Choices

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Grilled Flank Steak, with mashed potatoes and a seasonal vegetable

Grilled Salmon with polenta and a seasonal vegetable

Chicken with lentils and a seasonal vegetable

A Vegetable and Pasta Dish with mushrooms, spinach and fettuccine

all entrée choices include:
a choice of soup or salad,
a choice between two desserts
and coffee, tea or house-made soda



"The focus of The Kitchen is providing quality customer service in a comfortable setting. The menu will have a strong commitment of utilizing the bounty of the North Country. Our passion, drive and creativity will be based on an ever changing menu with emphasis on seasonality of ingredients, integrity and quality." JT

Fill in the form below and return it with your payment to the SOAR office on or before **Monday, March 17, 2014**

Please sign me/us up for the **Meet-the-Chef: Josh Taillon \$20 per member/guest (due 03/17/14)**

ENCLOSED is my check for TOTAL: \$ _____ for # members _____ and # guests _____

MENU CHOICE: _____ flank steak; _____ salmon; _____ chicken; _____ vegetable and pasta
(please indicate how many of each entrée you are ordering)

MEMBER/GUEST NAME(S) _____

ADDRESS: _____

PHONE: _____ EMAIL _____

Make the check payable to: **PACES 235** and note on the check: **Meet the Chef Iroquois Farm**

NOTE: Checks are not cashed until just before the event; write a separate check for each event or trip; **mail your check to:**
SOAR, 389 Van Housen ext., SUNY Potsdam, 44 Pierpont Ave., Potsdam, NY 13676

Meet the Chef: Josh Taillon

Owner and Chef at

The Kitchen at Iroquois Farm

location: 10951 SH 37, Lisbon

phone: 388-3077

From Canton (35 min. drive): Take SH 68 to Ogdensburg (~17 miles); turn right onto SH 37 and go north (~12.4 miles) - restaurant is on the left.

From Potsdam (34 min. drive): Take Pine St. about 0.5 miles and veer left onto SH 345 going west; drive ~8.5 miles to Madrid, turn right and then left to follow SH 345 west; when you reach Waddington and SH 37 (about 8.5 miles later), turn left and go ~5.8 miles - restaurant is on your right.

Wednesday, March 26, 2014

serving at **1:00 pm**

COST: \$20 (member or guest)

PAYMENT DUE (on or before)

Monday, March 17, 2014

NOTE: Due date is the Monday in week 2 of SOAR classes!

After about 13 years of cooking in some posh restaurants in Colorado, Josh Taillon (shown here with his twin sister, who also is a cook, but in Kansas) decided to return to his roots in the North Country and set up his own restaurant. He bought and renovated an old country farm building that previous owners had turned into a homey restaurant.

The dining room is cozy and welcoming; the second floor expands the space. Be sure and peek into the kitchen windows as you cross the porch and pass by. The farm itself is a certified organic produce farm. And the food? Wally Siebel, in a review for the *Watertown Times* (11/17/13), rated it as "some of the best food in St. Lawrence County." He concludes, "Rest assured, whatever Chef Josh offers will be interesting and appetizing."

