

# THE LIBERTY ELM

diner – coffeeshop – juice bar – wifi – live music – local art

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**FOR IMMEDIATE RELEASE  
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## **FARM-TO-DINER VALENTINES DINNER FRIDAY, FEBRUARY 12, 2010 AT THE LIBERTY ELM DINER**

Craving a little local food romance this Valentines Day? Reservations are now being taken for a special Valentines Day 'Farm-to-Diner' Dinner at The Liberty Elm Diner, 777 Elmwood Avenue, Providence RI for Friday, February 12, 2010 at 7pm.

Using all-local and regional ingredients, Chef Twillia Glover has put together a special farm-to-diner prix fixe menu for local food aficionados with ingredients from local providers including Allen Farms, Barden Family Orchard, Bomster Scallops, Four Town Farm, Hill Farm, Matunuck Oyster Farm, Port Clyde Fresh Catch, New Harvest Coffee Roasters, Rhody Fresh, Schartner Farms, Shy Brothers Farm, Watson Farm and Wishing Stone Farm.

"The Valentines Farm-to-Diner menu reflects our mission here at The Liberty Elm Diner to support local agriculture and producers in building a strong, sustainable economy here in Rhode Island and feeding people healthy food that is humanely raised and preservative-free. Even in winter in New England it is possible to eat a completely 'locally-grown' meal," said Carol DeFeciani, owner of The Liberty Elm Diner.

For \$50 per couple (singles welcome at counter seating!) the Diner will serve a full-course prix fix menu including dessert with BYO suggested local wine pairings by Chef Glover. Reservations must be made in advance, either by stopping in or calling The Liberty Elm Diner at 401-467-0777 between 8am-3pm Tuesdays-Sundays, or by using PayPal on the Diner's website to reserve seats at: <http://www.libertyelmdiner.com>

The full menu includes:

### **FIRST**

Salad of Pea Greens, Beets and Shy Brothers Farm des Nuages Artisan Cheese Curd  
Carrot Soup Garnished with Apple and Cranberry Relish

### **ENTRÉE**

*your choice of:*

Locally-Raised Grass-Fed Braised Red Devon Short Ribs  
with Sweet Potato Mash and Sautéed Brussel Sprout Leaves  
(*suggested wine: Jonathon Edwards (CT) Stone Table Red*)

Bouillabaisse with Striped Bass, Bomster Scallops and Wild Shrimp  
(*suggested wine: Westport Rivers (MA) 2008 Pinot Blanc*)

Mushroom Ravioli Tossed with Parsnip Coulis  
and Sautéed Butternut, Macomber Turnip and Carrots  
(*suggested wine: Sakonnet Vineyards (RI) Petite White*)

### **DESSERT**

*your choice of:*

Apple and Cherry Galette (Rustic Tart)  
Devils Food Cake  
Pot de Crème

For further information on The Liberty Elm Diner's 'Farm-to-Diner' Valentines Dinner on Friday, February 12, 2010 at 7pm, questions about the menu, or to make a reservation, please call 401-467-0777 Tuesdays through Sundays between 8am and 3pm or email: [libertyelm@gmail.com](mailto:libertyelm@gmail.com). Reservations are also possible via the Diner's website at: <http://www.libertyelmdiner.com>

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