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2nd Annual Spring Char: An Open Fire Cooking Experience by Van Noble Farm @ Silver Queen Farm

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Tickets:
https://vannoblefarm.square.site/product/spring-char-an-open-fire-cooking-experience-at-silver-queen-farm/31

At the second annual Spring Char on May 11th, Van Noble Farm and Silver Queen Farm will collaborate to serve a truly local dinner hosted by the farmers at Silver Queen Farm. Spring Char is a celebration of the flavors of spring, prepared on-site over an open flame. More than just dinner, this collaboration gives guests the opportunity to experience Open Fire Cooking right at the farm and dine with the local producers of the meal.

Devon Van Noble has been raising pigs on pasture at Van Noble Farm for twelve years, and his farming journey led him into the culinary world. Alongside the farm, he operates a small butcher shop and kitchen where his team caters high quality local menus for weddings and events throughout the Finger Lakes. As the Catering Director for the past 5 years, Tracy McEvilly has been central in shaping the hospitality side of Van Noble Farm, including the creation of the Spring Char. Tracy has worked with small farms and local food since 2012, and her attention to detail will ensure these evenings will leave a true impression on the guests. Together with Chef Brent Perkins and Benjamin Riccardi of Osmote wines, the team looks forward to creating a memorable evening while highlighting the ephemeral flavors of spring.

As the owner of Silver Queen Farm, Gordie Gallup has been raising crops at Silver Queen Farm for 23 years and has always had a passion for connecting his customers with their food. From the U-pick strawberries and raspberries that he manages to the farm-to-table dinners that he has hosted at his farm's venue, he has truly committed himself to creating something special at Silver Queen.

When Van Noble Farm approached him about teaming up for a dinner series—Gordie replied "Sign me up for all three!" Spring Char will be the first of a 3-dinner series hosted by the duo at Silver Queen Farm, along with dinners in July and October. Gordie will be on-site hosting farm tours during each of the dinners.

Local winemaker Benjamin Riccardi of Osmote in Burdett, NY has helped curate a wine pairing and his wines will also be available by the glass. Riccardi has worked around the globe in France, Australia, New Zealand, Chile, and California, collecting insights abroad, all to understand the unique greatness of these New York Finger Lakes. His dedication to Finger Lakes wines make the perfect pairing to this spring meal.



Guests will kick off the event with an appetizer and cocktail hour featuring a clam bake with local & seasonal flavors, and Osmote's bubbly Pet Nat. Van Noble Farm will be debuting a new wood-fired oven created specifically for making whole hog porchetta, an Italian tradition that requires high heat to create that signature crackling skin and juicy, white meat. While guests are enjoying their meal inside the gorgeous barn venue at Silver Queen, the porchetta will be served along with blackened local asparagus over a bed of polenta and herbs. The evening will end on a sweet note with dessert featuring Silver Queen Farm's raspberries and fresh rhubarb, served with locally roasted coffee. The entire meal will feature meat and produce from Van Noble Farm and Silver Queen as well as other nearby farms.

"I am confident that our 2024 ticketed dinner series is going to be some of the most memorable experiences we have offered, because Gordie, Tracy, and I share a deep commitment to serving our community high quality food. As these dinners are a reflection of that commitment, all of us are working hard to plan each element carefully. We want to bring to the table what the customer wants: irresistible local flavor!", says Van Noble.