



K-STATE
Research and Extension

Reno
County

RENO CO. EXTENSION & SANDHILLS
BREWING PRESENT

FARM TOURS & FARM-TO-TABLE DINNER

AUGUST 22-24, 2025



Join us for a two day tour of local farms, followed by a stunning farm-to-table dinner by Chef Daniel Dowling at Sandhills Brewing.

GET TICKETS HERE



Or at www.reno.ksu.edu



Sunday Dinner Program

6:00–6:30: Get your drinks & raffle tickets. mingle!

6:30: Jason Probst–Welcome. 1st raffle item. & Amanda Lindahl

7:00: Dinner & music

7:30: Pam Paulsen

8:00–9:00: Final raffle items. Kelli Snider–Short

Starter

HEIRLOOM CRUDITÉ, ARTISAN DIPS, AGED CHEESES & SUMMER SWEET FRUITS

Colorful summer vegetables—zucchini spears, radish chips, and sweet peppers—paired with a rotating trio of housemade dips: whipped feta & basil, roasted red pepper hummus, and fresh ricotta with tomato jam. Accented with an assortment of aged local cheeses and punctuated by summer sweet melon and tree-ripened stone fruits. —A first handshake between farmer and diner.

Salad

FAMILY-STYLE SUMMER SOURDOUGH PANZANELLA

Torn sourdough folded with grilled summer vegetables—tomatoes, zucchini, eggplant, and sweet onions—tossed with fresh basil and housemade roasted garlic oil.
—A rustic celebration of August's peak produce, warm and full of late-summer depth.

Main

FIRE-ROASTED CHICKEN THIGHS, GNOCCHI AL PESTO & GARLIC-KISSED GARDEN VEGETABLES

Farm-fresh chicken thighs glazed with local honey, flame-roasted to a crisp finish and tossed with grilled peaches. Served alongside pillowy gnocchi in a sunflower-basil pesto, and a medley of garlic-roasted garden vegetables: summer squash, sweet onions, and burst cherry tomatoes. —A vibrant, sun-drenched homage to the season's richness.

Dessert

A TASTE OF LOCAL SWEETS

Assorted cheesecakes from 12 Bakes & gluten free treats from Rose's Pastries

