

Taste of Granor Farm Dinners FAQ

Farmhouse Private Dinner: Join us in our farmhouse for an intimate, multi-course, family-style meal prepared by Abra Berens, our Chef-in-Residence. The meal will showcase our crops and other ingredients carefully sourced from the surrounding agricultural community. You may reserve just two seats at our community table and share your evening with new friends, reserve the whole table for a special occasion with family and friends, or design another combination that works for you. These dinners reflect our desire to allow you to directly experience eating the food we grow and become part of the community that supports us.

The Experience: The evening will begin with a reception at the Farm Stand where you will be greeted by a farm representative and checked in for dinner. You will then be lead on a tour visiting our barns, greenhouse, fields and hoop houses. You will learn about our intensive cultivation practices, beekeeping, composting, machinery, and our rye whiskey project. Depending on its location in our pastures, you may meet our chickens and ducks at their mobile coop.

Following the tour, you will arrive at the farm house for appetizers and conversation. Each dinner will feature Granor's vegetables and herbs, meats sourced from Local in New Buffalo or directly from nearby farms, and cheeses and grains from the surrounding region. Dinner will conclude with dessert and coffee around the fireplace or under the stars.

How Does it Work?: All dinners are private and by reservation only. We do not accept "drop-ins" or guests that have not been registered in advance. Please fill out [this](#) form to book your evening with Granor Farm.

FAQ:

Who is the chef? Abra Berens is the Chef in Residence at Granor Farm.

She strives to make simple, delicious food that celebrates the Midwest. She believes that the meals we eat should change with the seasons and that their ingredients should come from nearby.

Abra grew up in the agrarian culture of western Michigan, developing a deep respect for the relationship between the land and the people who care for it. She then moved to Ann Arbor and to the University of Michigan to study history and English, and before long she was working at Zingerman's Deli. What started as a part-time job developed into a full-blown love affair with food, its production and the people who do that work.

From Zingerman's, Abra moved on to train under Darina Allen at the Ballymaloe Cookery School, located in the middle of its own 100-acre organic farm in County Cork, Ireland. The school's commitment to supplying its own highest-quality ingredients, as well as its beautiful pastoral setting, molded Abra's desire to make food "of a place."

Since leaving Ballymaloe, Abra has found herself working and learning under a slew of notable chefs, including Skye Gyngell, Roger Bowser, Sandra Holl, and Paul Virant of Vie Restaurant in Western Springs, Illinois. These chefs have been Abra's mentors, having influenced her style of food and reinforced the commitment to honesty of ingredients and quality in final products.

In 2009 Abra co-founded Bare Knuckle Farm in Northport, Michigan. She spent years shifting between Chicago and Leelanau County-- farming in the summer and cooking in the winter. Spring of 2015 led her back to Chicago where she spent two years as the Executive Chef at Local Foods.

The position at Granor Farm returns Abra to the farm, combining her love of Michigan, cooking vegetables just-pulled from the ground, and sharing them with others around one big table.

What type of food is served? We use the best of what is in-season from our farm to prepare a multi-course, family-style meal. The dinner starts with appetizers, moves to 4-5 composed dishes to pass, and finishes with a local cheese course, dessert and coffee.

When will I know what is on the menu? We do not release menus in advance. We often harvest produce the same day as your dinner.

Will I be dining with other people not in my group? Yes, unless you have reserved all the seats.

Is alcohol served? Granor Farm does not provide or serve alcohol, but has a “BYO Decanter Policy” that allows you to bring your own beer, wine, and cider. No other alcohol or spirits are permitted.

What is the cost of the dinners? Each seat at the table costs \$75 (this price includes tax). Abra will be in touch about payment options during registration.

Are there bathrooms? Yes, there is one bathroom in the farm house and two portable toilets near the Greenhouse.

What should I wear? Wear whatever makes you feel comfortable, although we strongly discourage suits, ties, high heels, fancy loafers and open toed shoes. Remember Granor is a working farm. Our roads and paths are loose stone, gravel, and dirt, which means they are often uneven and muddy. Occasionally, a chicken or duck will also leave an unwrapped present for you. Use common sense and dress accordingly. Feel free to bring along flip flops or sandals to wear at the farmhouse.

Can children come to the dinner? If you have reserved all the seats, feel free to bring the kids. Note that we do not have separate seating, pricing, or a “kid’s menu”. Otherwise, we will rely on your judgement to determine if your children will join us for dinner.

Can you accommodate my dietary restrictions? Possibly. If you have reserved the whole table we can more easily accommodate restrictions. It is important that all dietary restrictions be shared **at the time of booking**. Be aware that our kitchen is not allergen free. If you have any food allergies (e.g., peanut, shellfish, gluten), our dinners may not be suitable for you.

Do I need to pay in advance? Yes. Full payment is due at the time of booking. Cancellations within seven (7) days of your dinner will not receive a refund unless we are able to identify a replacement, in which case a \$40.00 cancellation fee will be applied to each seat cancelled.

When do dinners begin and end? We ask that you arrive promptly at 6:30 PM EST. Without exception, dinner concludes at 10:00 PM EST. In the summer, most of our staff living on the farm work from nearly sunup to sundown. They need their sleep. Accordingly, we ask that you leave quietly and with respect for the people living on and near the farm.

What happens if it is raining? You might get wet. Our events will go on rain or shine. In case of extreme weather, we will modify the farm tour accordingly.

Can I bring my dog, cat or other pet to dinner? Please do not. Our chickens and ducks need their rest. Also, coyotes, raccoons and our other nocturnal friends may not be welcoming.

Is there parking at Granor Farm? Yes, guests can park in our gravel parking lot (west of the farm stand) accessed from Warren Woods Road. Parking is limited, so we encourage our guests to carpool.

Is there smoking allowed at Granor Farm? We do not allow smoking anywhere on the Granor Farm premises, including the parking lot. Smoking causes serious damage to our plants and soil (sometimes staying in the soil for up to 40 years!) that can not be remedied through organic practices.