

FARM TO TABLE MENU 1

HOR D'OEUVRES

Salmon Tartar

minced with shallots, herbs and lemon zest
topped with quail egg, served on crostini

Zucchini and Manouri Fritters

shredded zucchini and manouri cheese with cardamon sour cream

Ricotta Cheese Fritters

savory cheese fritters nutmeg and flower blossoms
cooked golden brown

Beef Brisket Croquettes

topped with coleslaw

Piano Crackers

with chickpea hummus

SOUP

Parsnip Soup

with hazelnut and herb pesto

MAIN COURSE

Braised Beef Short Ribs

cooked low and slow with heirloom tomatoes and country olives

SIDE

Porcini Dusted Polenta Fries

with house made aioli and tomato chutney

DESSERT

Peach Cobbler

handmade vanilla cardamon gelati

Baked Chocolate Ganache

with crème fraîche orange oil and pop rocks

