

FARM TO TABLE MENU 2

HOR D'OEUVRES

Steak Tartar

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

Zucchini and Manouri Fritters

gluten free

Ricotta Cheese Fritters

description

Beef Brisket Croquettes

description

Piano Crackers

with chickpea hummus

SOUP

Tomato Soup

with grilled gruyere & handmade brioche croutons

MAIN COURSE

Seared Sea Scallops

with harissa glaze, paired with corn chow-chow

SIDES

Brioche Tarragon Roasted Garlic Pudding

sliced and baked until golden brown

DESSERT

Strawberry Shortcake

with chantilly cream

Sticky Toffee Pudding

made with dates

topped with handmade vanilla bean ice cream

