

# SUNSET SIPS & TWILIGHT TASTINGS

## FARMER *and the* FORK

### APPETIZERS

#### **Zucchini Blossom Bruschetta**

*Grilled baguette slices topped with a vibrant mix of chopped zucchini blossoms, heirloom tomatoes, creamy burrata cheese, fresh basil and a balsamic reduction* ..... \$10.00

#### **Bulgogi Skewers**

*Tender pieces of marinated beef skewered and grilled to perfection served with a dipping sauce made from soy sauce, sesame oil, and green onions* ..... \$13.00

#### **Pork Belly Lettuce Wraps**

*Grilled slices of pork belly marinated in a spicy gochujang sauce served with lettuce wraps, kimchi, and ssamjang dipping sauce* ..... \$12.00

#### **Edible Flower Spring Rolls**

*Fresh and light spring rolls filled with a mix of vegetables, herbs, and edible flowers served with a tangy dipping sauce; featuring Borage and Marigold petals*

*Tofu* ..... \$10.00  
*Shrimp* ..... \$12.00

### ENTRÉES

#### **Chicken Panzanella Salad**

*Grilled Chicken thighs served over a Tuscan bread salad with tomatoes, cucumbers, peppers, onions, basil, and a lemon vinaigrette* ..... \$15.00

#### **Grilled Beef Picanha with Chimichurri**

*Paired with a corn and avocado salad tossed in zesty lime dressing* ..... \$15.00

### PIZZAS

#### **Mushroom & Manchego**

*Earthy mushrooms sautéed with garlic and thyme, scattered over a thin crust layered with creamy Manchego cheese, a drizzle of truffle oil, fresh parsley & chili flakes* ..... \$13.00

#### **Zucchini Blossom & Goat Cheese**

*Thin-crust pizza topped with fresh zucchini blossoms, creamy goat cheese, mozzarella, truffle oil baked to a crispy finish and garnished with arugula* ..... \$14.00

*\*Cheese or Pepperoni Available Upon Request*