

Garden Dinner Series

Summer Solstice

Passed Hors d'Oeuvre

Zucchini & Cheddar Pancakes GF VG
yogurt, tomatillo salsa

Warmed Feta Spoons GF VG
toasted sesame seeds, lemon zest

Ricotta & Pickled Peach Crostini VG
basil scented ricotta, pickled peach

Fruit & Flower Summer Roll GF VN
*strawberry, kiwi, pineapple, cabbage, mint, edible flowers
coconutlime dipping sauce*

First Course

Soup and salad can be vegan upon request.

Whipped Blueberry Goat Cheese Salad GF VG
Freight Farm greens, sliced strawberries, macerated raspberry dressing

Chilled Cucumber Melon Soup GF VG
cucumber, melon, buttermilk, herbs

Main Entrées

Blackened Salmon & Blackened Chicken GF
pineapple-avocado salsa

Grilled Asparagus GF VG
hard cooked eggs, toasted walnuts

Summer Succotash GF VN
*grilled corn, edamame, rainbow cherry tomatoes, red and yellow peppers,
red onions, zucchini summer squash with a fresh herb vinaigrette*

Sliced Heirloom Tomato GF VN
cracked pepper and sea salt, olive oil drizzle

Desserts

Peach Almond Layer Cake VG *Contains Nuts*
thyme scented sponge, vanilla custard, peach filling

Mascarpone & Blackberry Stuffed Figs VG GF
smoked-salted caramel sauce

Strawberry Sorbet GF VN
served with a basil crystal tuille

****VN - Vegan, VG - Vegetarian, GF - Gluten Free****

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions