

Garden Dinner Series

Earth & Ember Dinner

Passed Hors d'Oeuvre

Oysters Rockefeller

rich buttery sauce, spinach, shallots, herb crumb topping

Fire Roasted Shishito Peppers

a touch of sea salt and olive oil

Guanciale Wrapped Asparagus

served with sracha aioli

Tartalitas De Pimiento

roasted sweet peppers and parmesan custard in a pastry shell

First Course

Peach Caprese Salad

*charred peaches, fresh mozzarella, heirloom tomato, fresh basil
balsamic vinegar and olive oil drizzle*

Warm Carrot Salad

*baby carrot, olive oil, lemon, garlic, cumin, cinnamon, and paprika
fresh mint and cilantro leaves*

Main Entrées

Margherita Pizza

sliced tomato, roasted garlic oil fresh basil, fresh mozzarella

Shrimp Scampi Pizza

*roasted garlic cream, diced tomato, shrimp, mozzarella
chopped parsley, lemon zest*

Bone In Chicken

smoked tomato chicken jus

New Potatoes

tossed with lemon-parsley pesto

Cauliflower & Green Beans

brown butter, black garlic and caramelized onion

Desserts

Fruit of The Forest Galette

blackberry, raspberry, strawberry, rhubarb, served with chantilly cream

Pineapple Cake

fire roasted pineapple atop cardamom cake. served with vanilla gelato

Salted Caramel S'mores

graham cracker, marshmallow, chocolate bar, and salted caramel

****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