

# Garden Dinner Series

## Earth & Ember Dinner

### Passed Hors d'Oeuvre

Oysters Rockefeller (Gluten Friendly)\*

*rich buttery sauce, spinach, shallots, herb crumb topping*

Fire Roasted Shishito Peppers DF VN (Gluten Friendly)\*

*a touch of sea salt and olive oil*

Guanciale Wrapped Asparagus DF

*served with sracha aioli*

Tartalitas De Pimiento

*roasted sweet peppers and parmesan custard in a pastry shell*

### First Course

Peach Caprese Salad VG GF

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

Warm Carrot Salad VG GF

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

### Main Entrées

Margherita Pizza VG

*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 DF (Gluten Friendly)\*

*smoked tomato chicken jus*

New Potatoes VG (Gluten Friendly)\*

*tossed with lemon-parsley pesto*

Cauliflower & Green Beans VG (Gluten Friendly)\*

*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\*\***

**\*Items coming from the pizza oven can be prepared gluten friendly, but not 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

**PEPPERS**  
ARTFUL EVENTS



New England  
Botanic Garden  
AT TOWER HILL