

Garden Dinner Series

Flora Fête

Passed Hors d'Oeuvre

Heirloom Tomato Bruschetta VG

Focaccia crostini, pesto, buratta, heirloom cherry tomato

Celery Apple Walnut Salad GF VN *Contains Nuts*

served on Belgian endive with an apple-dijon vinaigrette

Blackberry Goat Cheese Croustade VG

Griddled sourdough, whipped goat cheese, grilled peach, blackberry mint, basil, pea shoots, honey drizzle

First Course

Served with bread and butter.

Chilled Thai Pea Soup VG

Ginger, lemongrass, coconut, hint of jalapeño, topped with cilantro lime crema

Heirloom Tomato Gazpacho VN

Heirloom tomato, cucumber and fresh herbs, topped with salsa fresca

Main Entrées

Summer Vegetable Paella VN GF

Saffron-infused rice with summer vegetables including bell peppers, peas, artichoke hearts, asparagus, and onions, topped with fresh parsley and lemon wedges

Grilled Corn & Garden Vegetable Salad VN GF

Freight farm greens, cucumber, tomato, sweet corn, red onion, lemon dijon dressing

Desserts

Dark Cherry & Amaretto Clafoutis *Contains Nuts*

Almond custard baked with sweet dark cherries and toasted almonds

Blackberry & Sage Pavlova GF

Sage scented blackberries, lemon chantilly, honey drizzle

****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