

# Garden Dining

series

## Seeds of Fire

### Spark

#### Husk Cherry & Tomato Tartare

heirloom tomato, ground cherries, Aleppo, sumac, basil oil, charred sourdough crisp  
*contains: wheat*

#### Charred Shishito Peppers

blistered shishitos, smoked sea salt

#### Stuffed Cherry Peppers

marinated cherry peppers stuffed with prosciutto and fresh mozzarella, mint-parsley-chili flake  
*contains: milk*

#### Pea Pao de Queijo

cheesy bread bites with a wasabi-pea purée, topped with crème fraîche  
*Contains: milk*

### Smolder

Served with crusty breads.

#### Stone Fruit & Burrata

grilled peach and plum, burrata, Calabrian chili oil, basil, torn sourdough  
*contains: milk, wheat*

#### Charred Corn Salad

fire-roasted corn, lime, cilantro, pickled Fresno, toasted pepitas

### Ember

#### Gochujang-Glazed Eggplant

coal-charred Japanese eggplant, white miso-gochujang glaze, black sesame, scallion ash  
*contains: soy, sesame*

#### Ras el Hanout Chicken

bone-in thigh, ras el hanout crust, calabrian chili-honey glaze, charred scallion crema, sumac  
*contains: milk*

#### Mole-Braised Mushrooms

oyster and king trumpet mushrooms in mole rojo over masa cake, queso fresco, pepitas  
*contains: milk*

### Ash

#### Corn & Caramel

sweet corn mousse, brown butter sponge, blackberry compote  
bourbon caramel sauce, toasted corn crumble  
*Contains: milk, wheat, egg*

#### Chili Chocolate Flourless Cake

rich flourless dark chocolate cake infused with chipotle, black sesame bark  
Bing cherry compote, cinnamon Chantilly  
*Contains: milk, soy, egg*

**Vegan & Gluten Free option available upon request.**

\*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