

FARM DINNER

JUNE 15, 2019

**ASSORTED FLATBREADS FROM THE
WOOD OVEN**

SEASONAL PICKLED VEGETABLES

**MERGUEZ LAMB SAUSAGE MINI
MEATBALLS WITH A PLUM
REDUCTION**

**BEET COLORADO SALAD WITH
CITRUS VINAIGRETTE AND WHIPPED
STRAWBERRY CHEVRE**

**CAMPANELLE PASTA WITH SUNGOLD
CHERRY TOMATOES AND SQUASH
BLOSSOMS**

**WOOD FIRED PORK SHOULDER WITH
PEACH SALSA**

**WATERMELON SALAD WITH SHISO,
FETA AND SHALLOTS**

**PEACH TURNOVERS WITH BOURBON
WHIPPED CREAM**

AVAILABLE TO DRINK

LEMON VERBENA TEA

FARM DINNER

JULY 13, 2019

**HOUSE MADE SOURDOUGH BREAD
WITH BREAD & BUTTER PICKLES,
PICKLED QUAIL EGGS & LOCAL
CHEVRE,**

**PORK MEATBALL WITH ROASTED
EARLY GIRL TOMATOES**

**MIXED SUMMER MELON SALAD
WITH CUCUMBERS, SHALLOTS,
GARDEN HERBS & FERMENTED
CHILE FLAKES**

**GAZPACHO WITH LEMON BASIL
CHEVRE**

**MARINATED EGGPLANT WITH
GARLIC TAHINI SAUCE**

**DUCK CONFIT WITH A PLUM
REDUCTION WITH WOOD FIRED
JIMMY NARDELLO PEPPERS**

**BLUE LAKE GREEN BEANS &
SESAME**

**SUMMER BERRY PAVLOVA WITH
BLACKBERRY CURD**

**INGREDIENTS FOR THIS MENU GROWN WITH LOVE
BY FULL BELLY FARM**

FARM DINNER

SEPTEMBER 11, 2021

**TOMATO JAM AND CHEVRE
CROSTINI
PEPERONATA CROSTINI**

MISSION FIGS WITH CHEVRE

ROSEMARY FOCACCIA

SHARLYNN MELON GAZPACHO

**WOOD FIRED RED KURI SQUASH
WITH POMEGRANATE AND PEPITAS**

**MARINATED MEDITERRANEAN
EGGPLANT WITH SESAME YOGURT**

**WATERMELON, MINT AND FETA
SALAD**

**WOOD FIRED RACK OF LAMB WITH
FRENCH PRUNES, JIMMY
NARDELLO PEPPERS AND
CRANBERRY BEANS**

**VANILLA POACHED PEARS WITH
BROWN SUGAR ICE CREAM**