

Harvest Menu

S T A R T E R

Cheese n' Charcuterie- 2 cheeses, 2 meats, crackers, jams, honey, mustard, accoutrements

Hors d' Oeuvres

***Salmon Tartare Crisp-** kimchi aioli, pickled radish, sesame seeds

***Street Corn Tostada-** queso fresco, pickled onion

***Summer Tomato Gazpacho Shooters-** tarragon oil

***Smoked Salmon Lavash-** creme fraiche, pickled shallot, chives, lavash cracker

***Chilled Corn Soup-** avocado, paprika oil

Salad Course

***Sesame Caesar-** crispy parmesan, sesame seeds, nori, little gem lettuce, miso Caesar dressing

***Garden-** cucumbers, roasted tomato, sunflower seeds, chive batons, mixed greens, Chef's ranch dressing

Mains

***3-Day Tender Pork-** pine nut gremolata, spiced pork jus

***Domestic Bistro Steak-** Terres major, black garlic A-1

***Chimichurri Chicken-** charred lemon, red chimichurri

***Cacio de Pepe-** tagliatelle pasta, parmesan, black pepper

***Vegan Paella-** seasonal veggies, peas, sofrito, wild mushrooms, cherry tomatoes, saffron rice

Sides

***Street Corn on the Cob-** queso fresco, smoked paprika crema

***Crack Potatoes-** parmesan, garlic, scallion, horseradish sauce

***Grilled Broccolini-** lemon garlic butter, grana

***Crispy Polenta-** smokey tomato vinaigrette, queso fresco

***Glazed Baby Carrots-** chili fennel honey