

THE FARM TABLE MENU OPTIONS

APPS

- 💋 Burrata, tomato, basil, balsamic on toast
- 🕖 Sea food bruschetta, cilantro, lemon
- 🕖 Tomato bruschetta, red onions, balsamic
- Eggplant caponata, capers, olives
- 💋 Mushrooms crostini, parmesan, truffle

MAINS

- Roasted Halibut Rosemary, Lemon And Olives
- Pan Roasted Trout Garlic, Lemon And Shallot
- Ginger Scallion Salmon Sesame Asian Marinade
- Whole Roasted Salmon Blistered Cherry Tomatoes
- Pan Seared Sole Mixed Green Herb Pesto
- Citrus Marinated Snapper Lemon And Oranges Segments

- 💋 Hummus, Baba Ganoush, tzatziki, pita
- Dates wrapped in bacon
- 💋 Feta cubes, olives, Smoked salmon on pita
- Mushrooms cups, tomato, capers, goat cheese

- Baltimore Crab Cakes Old Bay And Lots Of Love
- Grilled Shrimp Skewers Sambal
- Paella Mixed Seafood And Sausage
- Baked Chicken Shawarma Garlic Naan
- Chicken Tagine With Apricots And Olives
- Dijon Roasted Lamb Chops Fresh Herbs, Dijon Mustard

- Grilled Leg Of Lamb Yogurt Marinated
- Moroccan Lamb Stew Seasonal Vegetables, Moroccan Spices
- Parmesan Crusted Chicken Panko Parmesan Crust
- Veal Osso Buco Saffron
- Chicken Fricassee Wild Mushrooms And Onions
- Perfect Roast Chicken Citrus, Herbs, Onions, Garlic

- Slow Roasted Beef Tenderloin Red Wine Reduction
 Beef Bourguignon Red Wine Reduction, Celery, Onions, Carrots, Mushrooms
 Herb Roasted Pork Tenderloin Orange Maple Reduction
 Baked Shrimp Scampi White Wine, Garlic, Cilantro
 Braised Short Ribs Sticky Glaze
 - Marinated Grilled Flank Steak Chimichurri

VEGAN/VEGETARIAN (MAINS)

- Vegetarian White Bean And Mushroom Balls Buffalo Sauce
- Grilled Eggplant Parmesan Chopped Tomatoes Cumin Vinaigrette
- 💋 Black Bean And Butternut Squash Burger
- Tofu Coconut Fried Rice With Or Without Egg
- Cauliflower Larb Lettuce Wrappers
- Quinoa And Garbanzo Bean Stuffed Peppers Basil Pesto Dressing
- Moroccan Chickpea Stew With Butternut Squash

- Lentil Bolognese With Basmati Rice
- Popcorn Tofu Pan Seared Tofu With A Mild Chili Peanut Sauce
- Leek And Mushroom Frittata Baby Potatoes, Fresh Herbs
- Roasted Vegetable Lasagna Tomato Ragu, Parmesan
- Cauliflower Rice And Beans Roasted Peppers, Fresh Herbs
- Falafel Sliders Tahini Garlic Vinaigrette
- Kuku Sabzi Frittata With Green Herbs

SIDES

- Roasted Brussels Sprouts And Almonds Soy Balsamic Reduction
- Grilled Eggplant Pomegranate, Pine Nuts, Cumin Vinaigrette
- Shredded Zucchini Parmesan, Almonds, Fresh Herbs
- Roasted Rainbow Carrots Miso Butter
- Charred Broccolini Tahini Vinaigrette
- Blistered Shishito Peppers Lemon Oil
- Couscous And Roasted Root Vegetables Citrus, Carrots, Parsnips
- Roasted Cauliflower Raisins, Olives, Pine Nuts
- Green Beans Shallots And Almonds
- Crispy Roasted Turmeric Potatoes
 Fresh Herbs

💋 Quinoa Tabbouleh Parsley, Tomatoes, Onion Orzo And Roasted Vegetables Peppers, Red Onion, Eggplant 💋 Spaghetti Squash Parmesan, Almonds, Herbs Wild Rice Grapes And Tangerines 💋 Sautéed Cabbage California Succotash Corn, Edamame, Avocado Farro Pilaf With Roasted Grapes **Braised Leeks Roasted Beets** Walnuts, Citrus Vinaigrette **Creamy Polenta** Wild Mushroom Ragu