

Farmers Graze

\$54 Per Guest

Herb Chicken

fregola + artichoke hearts + fiddlehead ferns +
lemon + ramp butter

Cheese Agnolotti

kenneth square mushrooms + asiago +
lemon-thyme brown butter

Pan Roast Faroe Island Salmon

pickled sunchoke + french black lentil pilaf +
agrodulce - gf/df

Organic Roast Carrots

crushed almonds + carrot top salsa verde -
gf/df

Fingerling Potatoes

vadouvan chickpeas + blistered cherry
tomatoes - gf/vg

Panzanella Salad

heirloom tomatoes + cucumbers + red onions
+ capers + basil + parsley + oregano + grilled
bread + red wine vinaigrette - v