



Farmers Feast - Fall 2023

These dishes are a representation of both the format and the style you may see when you dine with us.

Dishes served may be different from what you see here.

We customize menus for most food allergies and dietary restrictions.

First Course

Chef's selection of 4 snacks

Bread service, Rolling Lawns whipped butter
Delicata Tempura, pumpkin seed dukkah, hot honey
Vegetable tacos with smashed beans, shiitakes, kale, yogurt and seasonal hot sauce
Heirloom Corn Tart, "caesar", parmesan mousse
Tostada, smoked dijon, pickled kohlrabi, dill
Naked vegetables with vegetable top pesto
Beet Chicharon, sorrel, onion powder

Chef's selection, one of the following

Carrot, gooseberry, carrot jus, sunflower
Maine Peekytoe Crab, buttermilk dashi, chewy pears, turnips, watercress

Main Course

Chef's selection, one of the following proteins

Newman Farm Berkshire pork plate, roasted apple jus
Reverse Sear Sirloin, tamarind beef jus
Buttonwood Farm pastured chicken, chicken skin sauce
Red Beet Steak, grilled vegetable sauce

Chef's selection, three of the following mains

Grilled Eggplant, sesame seeds, peanut crumble, shishito relish, yuzu balsamic, garlic chive oil
Grilled Cabbage, yogurt tahini, hazelnut, apple
Summer Vegetable Fried Rice, charred poblano vinaigrette
New Potato Gratin, lobster mushrooms, caramelized onion, smoked tomato bechamel
Confit King Trumpet Mushrooms, mushroom puree, herb emulsion

Dessert

Chef's selection, one of the following

Melon Sorbet, buttermilk cremeaux, macerated raspberry cassis, olive oil
Peach Ice Cream, johnny cake, crispy corn, pecans