

Summer Inspiration

Menu Ideas

Signature Cocktails

Beet the System

Vodka or gin infused with beets, lemon, honey syrup, fennel frond garnish

Coriander Cucumber Margarita

Coriander infused Tequila, cucumber juice, lemon juice, lime juice, simple syrup & triple sec

Passed Hors D'oeuvres

Tempura Killbuck Mushrooms

Ramp ponzu sauce

Bite Sized Fried Green Tomatoes

Remoulade, pickled ramps with fresh thyme

Seasonal Salads

Summer Salad Shake Up

Summer greens, shaved asparagus, radish, rhubarb and crispy quinoa

Beet Salad

Goat crème fraiche, cured yolk, toast and baby head lettuce

Plated Dinners

Nuoc Cham Chicken Leg and Thigh

Bok choy & summer vegetable stir fry

Peppercorn Flat Iron Steak

Garlic chickpea cake, grilled asparagus, scallion oil & black vinegar

Desserts

S'mason Jar S'mores

Chocolate pot du crème, graham shortbread & toasted mallows

Strawberry Rhubarb Shortcake

Vanilla biscuits, whip & rhubarb jam and fresh basil

Seasonal Ingredients

- Cabbage
- Corn
- Kohlarabi
- Peas
- Summer Squash
- Tomatoes

From Our Farm

- Basil
- Bush Beans
- Carrots
- Cherry Tomatoes
- Kale
- Ground Cherries
- Melons
- Radish
- Parsley
- Swiss Chard
- Tomatillos
- Zucchini
- Cilantro
- Cucumber
- Dill