

FARM TO TABLE MENU



APPETIZERS

Available in Spring

Crostini with roasted asparagus and herbed ricotta

Cream of asparagus soup shooters with lemon creme fraiche
Crostini with Spring vegetable ragout and warm brie

Available in Summer

Caprese bites with fresh mozzarella, basil, heirloom cherry tomatoes and balsamic reduction

Bruschetta with blistered heirloom cherry tomatoes and burrata

Crostini with nectarine, blackberry and herbed honey ricotta

Prosciutto and melon bites

Phyllo tart with fresh strawberries, fromage blanc, local blackberry honey and fresh mint Watermelon gazpacho soup shooters

Traditional gazpacho soup shooters

Late summer: Caramelized onion, fresh Mission fig and Gorgonzola crostini

Available in Fall/Winter

Pulled pork and mini cornbread muffins

Phyllo tart with melted brie, caramelized onion and roasted pear

Tomato basil soup shooters with mini grilled cheese sandwiches Caramelized onion, fresh Mission fig and Gorgonzola crostini

Wild mushroom and goat cheese bruschetta

Crostini with roasted beets and ricotta

Butternut squash soup shooters with creme fraiche and toasted hazelnuts

Available Year-Round

Caesar Salad in Parmesan cups

Mini Twice-baked potatoes with aged cheddar and applewood smoked bacon

Flat Iron steak crostini with horseradish sauce and micro arugula

Parmesan cups with chive-goat cheese mouse

Cremini mushroom stuffed with sun-dried tomatoes, olives, roasted garlic, bread crumbs and parmesan

Cremini mushrooms stuffed with sweet Italian sausage, parmesan and bread crumbs Italian meatballs with spicy marinara

Sweet Italian sausage with peperonata

Seafood Options Available Year-Round

Grilled prosciutto-wrapped prawns

Crab cakes with roasted red pepper aioli and mango salsa and Smoked salmon bruschetta with capers and chive cheese spread

Shrimp ceviche with avocado salsa

Crab salad with lemon-chive creme fraiche and avocado salsa and Smoked salmon tartare with chive creme fraiche on cucumber coin

Spicy tuna tartare and sirache creme fraiche on cucumber coin

PLATTERS AVAILABLE YEARROUND

Artisanal Cheese and Meat Board with Italian dried meats, California cheeses, assorted olives, dried and fresh fruit and roasted nuts, served with crostini and artisanal crackers

Crudités Platter with farm-fresh crudités, herb ranch dressing and hummus

Seasonal Fruit Platter with a variety of seasonal, locally grown fresh fruit

BUFFET AND FAMILY STYLE MENU

Grilled herb-crusted flat-iron steak with salsa verde

Oven-roasted salmon with basil aioli

Spring option: topped with roasted asparagus and leeks

Summer option: topped with blistered heirloom cherry tomatoes and basil aioli

Fall/Winter option: topped with sautéed forest mushrooms

Italian herb-roasted chicken

Slow roasted pork tenderloin with seasonal fruit compote

Spring: blackberry compote

Summer: peach, nectarine, or summer berry compote

Fall/Winter: apple, pear, or fig compote

Chipotle rubbed chicken

Summer option: topped with fresh corn salsa

Maple Leaf Farms duck breast pan-seared with seasonal fruit compote *(Price dependent on current market pricing)*

Spring/Summer: topped with blackberry compote

Fall/Winter: topped with dried Mission fig compote

California Black Cod oven-roasted topped with peperonata *(Price dependent on current market pricing)*

Colorado rack of lamb with mint pesto *(Price dependent on current market pricing)* Sweet Italian sausage topped with peperonata

Zinfandel braised pot roast

VEGETARIAN ENTREES

Stuffed portobello mushroom with sun-dried tomato, olives, roasted garlic, Parmesan and Italian bread crumbs

Fall/Winter: Autumn squash stuffed with forest mushrooms, greens and farro, topped with goat cheese

Fall/Winter: Gorgonzola filled polenta topped with forest mushrooms, roasted red pepper coulis and balsamic reduction

Polenta cakes with summer vegetable ratatouille and basil aioli Eggplant Parmesan with spicy marinara

PASTA (SIDE OR ENTREE)

Spring: Farfalle with asparagus, leeks and green garlic with lemon, cream and goat cheese

Summer: Bucatini tossed with pancetta, heirloom cherry tomato, Italian parsley, white wine, red pepper flakes and olive oil, topped with pecorino

Summer: Penne tossed with sweet Italian sausage and peperonata, topped with Parmesan

Summer: Thick spaghetti tossed with oven-roasted tomatoes, olives, fresh basil, red pepper flakes and olive oil, topped with goat cheese

Summer: Three cheese ravioli with blistered heirloom cherry tomatoes, fresh basil and Parmesan

Fall/Winter: Linguini with caramelized onions and forest mushrooms in a light cream sauce

Fall/Winter: Three cheese ravioli with butternut squash, sage and toasted walnuts in a brown butter sauce

Year-round: Penne pasta tossed with pesto, sun-dried tomatoes, Kalamata olives and spinach, topped with feta cheese

Year-round: Spaghetti bolognese - spaghetti in a rich meat sauce, topped with Parmesan

SIDES

Rosemary-roasted marbled, or fingerling, potatoes

Parmesan basil polenta cakes

Creamy risotto cakes

Spring: topped with asparagus and leeks *Fall/winter: topped with forest mushrooms*

Israeli pearl couscous mixed with seasonal vegetables *Spring: asparagus*

Summer: summer squash and sweet peppers *Fall/Winter: forest mushrooms*

Orzo with roasted seasonal vegetables and salsa verdi *Summer: served cold*

Italian white beans with fresh basil and roasted red peppers *Summer: served cold*

Marbled baby potato salad *Summer: served cold*

Fall/Winter: Yukon Gold mashed potatoes with roasted garlic

VEGETABLE SIDES

Oven-roasted seasonal vegetables

Spring: asparagus

Summer: summer squash, sweet peppers and corn

Fall/Winter: roasted root vegetables and autumn squash

Roasted rainbow heirloom baby carrots

Sautéed Blue Lake green beans or Italian Romano beans with toasted almonds

Summer: Caprese salad with heirloom cherry tomatoes, fresh mozzarella and basil with balsamic reduction

Roasted beets with gorgonzola, toasted hazelnuts and honey champagne vinaigrette

Summer: served cold

Fall/Winter: served warm

SALADS

Farm Salad with Mission dried figs, mixed greens, goat cheese, and candied walnuts with a strawberry-balsamic vinaigrette

Spring/Summer option: substitute fresh strawberries for dried figs

Late Summer/Fall option: garnished with fresh figs

Baby Spinach with kalamata olives, feta cheese, shaved red onion, roasted red peppers and balsamic vinaigrette

Caesar Salad with chopped romaine, parmesan, croutons and Caesar dressing

Prosciutto, goat cheese, baby greens and lemon champagne vinaigrette

Summer: Caprese salad with heirloom cherry tomatoes, fresh mozzarella and basil with balsamic reduction

Summer: Nectarine, arugula, baby greens, burrata and black-berry honey vinaigrette

Fall/Winter: Pear, toasted pumpkin seed, goat cheese, baby greens and balsamic vinaigrette

Fall/Winter: Apple, sun-dried cranberry, toasted walnut, baby greens, gorgonzola and apple cider vinaigrette

PLATED ENTREE MENU

Braised short ribs with soffrito and Parmesan gnocchi

Grilled flat-iron steak with salsa verde, roasted fingerling potatoes and sautéed green beans

Pan-seared chicken stuffed with herb ricotta, served with roasted garlic Yukon gold mashed potato and braised spinach

Pan-seared duck breast topped with Mission dried fig sauce, served with wild rice risotto cakes and roasted seasonal vegetables

Sautéed pork tenderloin topped with black currant sauce, served with a warm vegetable and farro salad

Grilled pork chop stuffed with roasted garlic and spinach, topped with maple-apple compote and served with oven-baked polenta cakes

Pan-seared salmon topped with oven-roasted tomatoes basil and aioli, served with polenta cakes

Grilled Atlantic cod topped with eggplant caponata, served on a bed of braised greens

Gorgonzola filled polenta, served with caponata, red pepper sauce and balsamic reduction

Seasonal vegetable risotto with shaved Parmesan Eggplant Parmesan stacks with a spicy marinara sauce

Roasted vegetable gratin topped with fresh herb sauce

Three cheese ravioli topped with a brown butter sauce, sage toasted walnuts

Spinach ravioli topped with caramelized onions and goat cheese

Linguini with caramelized onions and wild mushrooms in a light cream sauce

Thick spaghetti tossed with oven-roasted tomatoes, olives, fresh basil, red pepper flakes and olive oil, topped with goat cheese

Penne pasta tossed with pesto, sun-dried tomatoes, Kalamata olives and spinach, topped with feta cheese

Fettuccini tossed with Italian sausage and peperonata, topped with Parmesan

Spaghetti bolognese - spaghetti in a rich meat sauce, topped with Parmesan

Bucatini tossed with pancetta, tomato, Italian parsley, white wine, red pepper flakes and olive oil, topped with pecorino