

Sample Menu #1

- Spot Prawn and Saffron Fritter with Nettle Dip
 - Seared Tuna with Pickled Fiddleheads, Olives, Tomatoes, Roasted Potatoes in a Preserved Lemon Vinaigrette
 - Pan Roasted Chicken with Smoky Olives, Brandied Apricots and Cannellini Beans
 - Delicata Squash with Labneh, Pomegranate Seeds, Herbs and Honeycomb
 - Spring Vegetables with Herby Vinaigrette
 - Rhubarb and Lemon Trifle with Pistachio and Pine Nut Crunch
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Sample Menu #2

- Dungeness Crab and Butter Toast
 - Summer Bounty Salad - Seasonal Greens, Vegetables and Herbs from our Garden
 - Wild Sockeye Salmon with Citrus and Herb Butter
 - Pinot Noir Braised Lamb Shank with Sumac, Cherries and Pistachio Gremolata
 - New Potatoes with Mint
 - Confit Leeks and Cherry Tomatoes with Herbed Vinaigrette
 - Garden Vegetables in Their Glory - Vegetables from our garden to be announced
 - Blackberry Dulce de Leche Cake
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Sample Menu #3

- Oysters with Plum Mignonette
- Seared Scallop Wrapped in Guanciale with Melon
- Arugula Salad with Burrata with Roasted Italian Plum Vinaigrette
- Red Wine and Cinnamon Braised Beef Short Ribs with a Wild Mushroom Risotto
- Roasted Broccolini with Anchovy Lemon Vinaigrette
- Beet Gems with Lemon and Butter
- Mini Lemon Sorbetto Ice Cream Cones