

COCKTAIL HOUR

SPRING SELECTIONS

BLOOMING HILL FARM HARVEST TABLE

(included)

AN ASSORTMENT OF
*sliced meats, cheeses, farm pickles,
seasonal crudite, & artisan breads*

PASSED WOOD-FIRED PIZZAS

choose three
additional = \$5 per guest

HEIRLOOM POMODORO
tomato, mozzarella & herbs
(V)

SPRING PESTO
*ricotta, caramelized onions,
toasted hazelnuts*
(V)

CARBONARA
*farm-made guanciale, pecorino,
parmigiano, green onion, egg yolk*

CACIO E PEPE
*pecorino, black pepper,
breakfast radish*
(V)

SLOW-SMOKED BARBEQUE PORK
*cilantro, caramelized onions, cheddar &
house-made barbecue sauce*

PICKLED RAMP & SAUSAGE
*bechamel, mozzarella, parmigiano,
pickled ramps & pea shoots*

PASSED HORS D'OEUVRES

choose two
additional = \$5 per guest

ROASTED NEW POTATO
caramelized onions, ricotta
(V, GF)

PORK BELLY LETTUCE WRAP
pickled spring vegetables, soy-peanut sauce
(GF)

SMOKED TROUT RILLETES
*horseradish crema, chives,
pickled mustard seed*
(GF*)

BEET TARTARE
*pickled pepper, cotija cheese, cilantro,
served on a tostada*
(V, GF)

ARANCINI
spicy vodka sauce, fried basil
(V, GF)

OPTIONAL STATIONARY ADD ON:

OYSTER RAW BAR
*\$4 per oyster
minimum 100 oysters,
recommended 3-6 per guest*

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free

*this item can be modified in order to accommodate the indicated dietary restriction

DINNER MENU

SPRING SELECTIONS

ACCOMPANIMENTS

choose three
additional = \$5 per guest

SPRING GREEN SALAD

*farm mesclun greens, mixed baby lettuces,
golden balsamic vinaigrette, marinated beets,
parmigiano
(V, GF)*

POTATO SALAD

*red, purple & yukon potatoes,
spring garlic aioli
(V, GF)*

WOOD ROASTED SPRING VEGETABLES

*spring onions, baby carrots, radish,
fennel, greens, lemon & herbs
(VV, GF)*

FARRO SALAD

*snap peas, pecorino, lemon & herbs
(V)*

FARM POLENTA

*braised mess o' greens,
caramelized onion, balsamic
(V, GF)*

SMASHED & FRIED BABY POTATOES

*roasted spring garlic, rosemary
(VV, GF)*

THREE BEAN SALAD

*cannellini, chickpea, black bean, grilled artichoke,
fennel, pickled red onion, herb, lemon
(VV,GF)*

ENTREÉS

choose two
additional = \$8 per guest

GRILLED WHOLE STRIP LOIN

*calçots, romesco
(GF, DF)*

WOOD ROASTED PORK CHOP

*farm honey glaze, rhubarb mostarda
(GF, DF)*

FILET OF STEELHEAD TROUT

*shaved spring vegetables, lemon yogurt
(GF)*

BRICK OVEN WHOLE CHICKEN

*brined and finished with herb au jus
(GF, DF)*

GRILLED PORTOBELLO MUSHROOM

*quinoa, spring ragu
(GF, VV)*

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