

# 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 = \$8 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 = \$8 per guest

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

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

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

**BEEF 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 = \$8per 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)

## ENTRÉÉS

choose two  
additional = \$14 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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