

Late Spring/Early Summer Menu

Our menu is *exclusively* local and *exclusively* seasonal with the exception of a few items. What we prepare is based on what *is* available, which allows for more variety in our menus. We want our guests to experience the flavors of this region: the vegetables, fruits, herbs, nuts, meats and products that our farmers and ranchers work to produce. Housemade for us means start to finish. Raw ingredients to plated meal. We make our own vinegars, season our own oils and whip our own mayo. The following is a sample menu based on late spring/early summer vegetables.

Shared Table Breakfast *Shared table breakfasts can include: toast, roasted potatoes, bacon or sausage*

Mixed baby greens with herbs, sprouts and two poached eggs
Sautéed onion, cabbage and pork hash with two fried eggs
Savory crepes stuffed with grilled tomatoes & field greens served with vegan hollandaise
Vegan, grain-free crepes with lemon & poppyseed filling
Blue corn pancakes with apricots & pecans
Classic scramble with mixed greens salad
Seasoned Tofu scramble with black beans
Breakfast Tacos on housemade tortillas with fermented salsa
Bichermuesli (oats soaked overnight in buttermilk) served with dried fruit, and local pecans
Coconut, seed and dried fruit granola served with housemade nut milk
Individual frittatas with seasonal vegetables
Greens and herbs salad and/or fresh fruit salad
Assorted breakfast pastries

Take-Away Lunches

A variety of seasonal salads packaged in serving sizes ready to mix and match.
Sprouted bean salad with toasted pecans in a sage-yogurt dressing
Lacto-fermented potato salad with housemade dill-garlic mayo
Carrot slaw with green chile harissa, mint and feta
Toasted black quinoa tossed with arugula, marinated red onion, goat cheese and roasted peppers
Hard-boiled egg, green bean, potato, tomato & onion in a dijon vinaigrette
Marinated kale salad with cabbage, tomatoes, dried roasted fava beans, hard-boiled egg and housemade ranch
Roasted beets in housemade vinegar reduction, seasoned with fresh herbs
Sautéed chard with pine nuts, currants and onions
Roasted asparagus, oyster mushroom and toasted macadamia salad
Breadfruit salad with tomatoes, onions and avocado-lime dressing

Breaks/Hors d'oeuvres

Gluten-Free pastry/bread plate with herbed savory & sweet butters
Nut, olive and lacto-fermented vegetables
Chile-sage roasted pecans & honey-lavender roasted cashews
House seasoned olives and herb pickled mushrooms, carrots and cauliflower
Hard-boiled eggs stuffed with parsley-ancho spread

Crudites platter consisting of raw vegetables and housemade butter crackers, tortillas, raw-seed crackers to be served with housemade nut butters, spreads and dressings, grilled eggplant and green chile tapenade, radish-parsley salsa

Supper

Soups:

Roasted asparagus and garlic

Mixed greens soup

Cold butternut with roasted pinon nuts and sage cream

Creamy almond-arugula

Carrot-ginger

Vegetables/Salads:

Arugula, bacon and dried fruit in a balsamic dressing; grilled green bean salad with toasted almonds and roasted cloves of garlic

Broccolini with lemon parsley butter

Walnut-pesto tomato salad

Celery, orange zest, toasted hazelnuts & pecorino romano

Radish fennel salad with honey pistachio dressing

Meats:

Rosemary grilled pork-chops served on garlic creamed rutabaga

Roast chicken served atop cauliflower “rice” scented with cardamom & preserved lemon

Zucchini & macadamia nut moussaka

Scallion-ginger Grass fed beef meatballs served on a bed of caramelized sweet potatoes

Veggie/beef/trout/tofu tacos in housemade tortillas with various slaws and salsas

Summer vegetable lasagna with housemade nut “ricotta” or local goats milk ricotta

Sweets

Flourless chocolate cake with caramelized pecans

Lemon-pistachio custard

Ricotta pound cake with mulberry preserve & sage infused whipped cream

Raw assorted truffles

Vegan carrot cake with cream “cheese” frosting

Macadamia lime & honey tart in a coconut crust

Refreshments

Fresh vegetable and fruit juices

Espresso bar with housemade nut milks

Wild-crafted assorted looseleaf teas

Sparkling mineral water

Housemade sodas