

# THE GARDEN

## APRIL GRILL MENU\*

\$90 PER PERSON // YOUR CHOICE OF 2 STARTERS/ 2 PIZZAS/ 2 ENTRÉES



### STARTERS- CHOOSE 2

LITTLE GEM CAESAR SALAD ANCHOVY, CAPERS, CROUTONS & GRANA PADANO

SPINACH SALAD SMOKY SHIITAKE MUSHROOMS, FRIED SHALLOTS & SIEVED EGG

POTATO SOUP RAMP PESTO

MOZZARELLA DI BUFALA FENNEL & OLIVE RELISH, FINOCCHIONA & BASIL

BEET SALAD APPLES & MUSTARD

KANPACHI CRUDO OLIVES & CITRUS

### PIZZA - CHOOSE 2

MARGHERITA CRUSHED TOMATO, MOZZARELLA & BASIL

BIANCA MOZZARELLA, RICOTTA, BASIL & GARLIC

SALAMI PICCANTE CRUSHED TOMATO, MOZZARELLA, GYPSY PEPPERS & ONION

HOUSE-MADE SAUSAGE MOZZARELLA, CHARRED ESCAROLE & RED ONION

POTATO PROSCIUTTO DI SAN DANIELE, FONTINA & ROSEMARY

MUSHROOM MOZZARELLA, SMOKED SCAMORZA, SHERRY VINEGAR & ROSEMARY

### SECONDS - CHOOSE 2

HASSELBACK POTATOES GRILLED ASPARAGUS & MEYER LEMON

SIERRA RED TROUT ROASTED BROCCOLINI & TOGARASHI

GRILLED CHICKEN CAULIFLOWER & FETA

BONE-IN PORK LOIN BUTTER BEANS & FENNEL

HANGER STEAK CHARRED GEMS & BLUE CHEESE (+\$6 PER PERSON)

### DESSERT

PANETTONE FROM ROY

#### OPTIONAL RECEPTION ADD-ON FOR \$20 PER PERSON

SALUMI & SELECT CHEESES WITH MEDJOOOL DATES

CHARRED SPRING ONION DIP WITH CRUDITE

HOUSE MARINATED OLIVES

ROASTED MIXED NUTS

*THESE ITEMS WILL BE STATIONED ON THE TABLE TO BE ENJOYED AS THR GROUP ARRIVES*

\*Above is a sample menu for your event. Availability at local farmer's markets can change from week to week and we support the shortest distance between farm and fork. Thank you for understanding that our menus are subject to change due to product sourcing, seasonality & inspiration.