

# THE GARDEN

## JUNE SEATED MENU\*

\$78 PER PERSON // YOUR CHOICE OF 2 STARTERS/ 2 PIZZAS/ 2 ENTRÉES



### STARTERS- CHOOSE 2

CAESAR SALAD ANCHOVY, CAPERS, CROUTONS & GRANA PADANO

BUTTER LETTUCE SALAD ENGLISH PEAS, RADISH & RED WINE VINAIGRETTE

POTATO SOUP RAMP PESTO

MOZZARELLA DI BUFALA FENNEL & OLIVE RELISH, FINOCCHIONA & BASIL

BEEF SALAD APPLES & MUSTARD

KANPACHI CRUDO OLIVES & CITRUS (+\$4 PER PERSON)

### 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, SMOKY FENNEL, SUNDRIED TOMATO & BLACK OLIVE

POTATO PROSCIUTTO DI SAN DANIELE, FONTINA & ROSEMARY

### SECONDS - CHOOSE 2

SUMMER SQUASH GRATIN OLIVES & BASIL

ROASTED CHICKEN CAULIFLOWER & FETA

PORK SHOULDER 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 MEDJOL 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 THE 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.