

POLLINATOR DINNER MENU

August 24, 2018 | 6-9 pm | \$90 per person

TRAY PASSED HORS D'OEUVRES

Summer Rolls

Zucchini, summer squash, carrots, fresh mint and lemongrass
from Peppers garden wrapped in rice paper
Served with an orange-ginger dipping sauce

Avo-Cuke Shooter

A creamy and smooth chilled soup made of cucumber and avocado
Topped with yogurt cheese

Zucchini Ricotta Radish Canape

Freshly baked zucchini bread topped with basil whipped ricotta cheese and shaved radish
Drizzled with Peppers own honey

Brisket Onion Bite

Smoked brisket on a fried onion petal napped with a peach aioli
and topped with local micro greens

Herb Chicken Satay

Herb marinated chicken topped with a tomato shallot Vinaigrette

FIRST COURSE

Flower Salad

Field greens, mint, basil, edible flowers, cucumbers, tomatoes, carrots and pickled fennel
Dressed with a honey-lavender vinaigrette

SECOND COURSE

Beer Glazed Breast of Chicken

Murray's Certified-Humane chicken breast glazed in Rapsallion Honey Ale
Served on a sweet potato cake with blistered tomatoes

Summer Vegetable Medley

Cauliflower, green beans, carrots and corn, all roasted to perfection

Italian Portobello

Filled with a zesty combination of tomatoes, onions, capers, and pecorino

Vegetarian option in place of chicken

Savory Vegetable Pie

A vegan pie consisting of an array of vegetables and fresh herbs
Served alongside a summer vegetable medley and Italian Portobello (no cheese)

SWEET ENDING IN THE FERN GALLERY

Apricot Chamomile Cheesecake

With Basil Chantilly Cream

Black Berry Dark Chocolate Pot de Crème

With Mint Clabber Cream

Lemon Shortbread Cookies

With Edible Pansies