



CHEF LUNCHEON

ARRIVAL BITE SELECT 1 PASSED BITE / ADDITIONAL + \$8PP

sweet potato tart + whipped potato salad, gf + veg
 parmesan biscuit + crispy prosciutto
 avocado toast + goat cheese + crab, pesc
 tomato pie, biscuit dough + farm tomato, veg
 tea sandwich, farm egg salad + milquetoast, veg
 deviled quail egg + sturgeon caviar, gf + pesc

FIRST PLATED, SELECT 1

corn gazpacho + popcorn crema, veg + gf
 tuna crudo, fava beans + wasabi vinaigrette, gf + pesc + df
 lobster + lemongrass, cous cous, pesc
 beet carpaccio + parmesan mousse + pickled mustard seeds, gf + veg, avail v
 burrata squash, squash three-ways + fennel, gf + veg
 dirty wedge salad, mecox bacon + feisty acres quail egg + bleu, buttermilk ranch
 salmon crudo + crispy rice + avocado mousse, gf + pesc

FLATBREAD SHAREABLE, SELECT 1

balsam farm corn + shaved black truffle + jalapeno, veg
 tomato + garlic, jamon iberico, available vegan
 margarita, farm tomato + mozzarella
 hot honey + goat cheese, veg

MAIN PLATED, SELECT 1

herbed pasture raised chicken + farm caesar salad + shaved parmesan, gf
 lobster cobb, bacon + bleu cheese + pickled egg + avocado + ranch, gf + \$15
 chicory + poached farm egg, bacon + house vinaigrette, gf / avail no pork
 simply roasted wild salmon + farm romaine + breadcrumbs + caesar, pesc
 seared tuna poke + quinoa + farm greens + avocado + green goddess, gf + pesc
 filet of beef, frisee + truffle soy, shaved potato + black truffle, gf + \$25
 bistro burger, shredded farm lettuce + crispy shallots + smoked cheddar

DESSERT PLATED, SELECT 1

sweet biscuit + summer in a bottle summer rose compote + cream, veg
 chocolate mousse, pot de creme + kettle corn, vegan + gf
 key lime pie, veg
 dessert bites, fresh fruit (served family style) / or passed bites

PRICING MINIMUM 12 GUESTS / MAXIMUM 30*

\$3500 base staffing + equipment fee

\$225 per guest

includes table top rentals + choice of table + chairs

+ \$1000 for Saturday Reservations with a strict end time of 2:30 pm on peak dates

DETAILS

guests: 11:30 am - 2:30 pm / strict end time

includes staffing (chef + service), based on guest count

pre-selection of menu: starter, first course, main, flatbread + dessert

includes tables + chairs, table top of choice off our Rental Vibes

includes table top, ceramic plates for each course + cutlery, glassware

includes flat + sparkling water service at lunch

requires access to home kitchen / possibly home grill

includes pizza oven + equipment

add tableside market umbrellas, \$850

+ plus delivery + tax + admin

** we can accommodate larger group sizes with additional base staffing

fee