

# menu



## Artisan Charcuterie Board

Pickled Vegetables / Seasonal Condiments / Local Cheese & Salumi

*Sip on: Summer Sangria, a highly guarded secret recipe, garnished with Blackmore Farm flowers and herbs*

## Dairy-Free Bi-Colored Corn Chowder

Butter Poached Lobster / Mirepoix / Living Harvest Basil Oil / Rosemary Croutons

*Sip on: Maple Springs Vineyard, New Leaf, White Blend, Pennsylvania*

## Sumac & Sesame Crusted Tuna & Kohlrabi Taco

Cylindrical Cabbage / Corn Salad / Yuzu & Tamari Dressing / Puffed Rice

*Sip on: Domaine Segalas, Assyrtiko, Santorini, Greece*

## Blackmore Farm Zucchini Cake

Cucumber Dill Tzatziki / Pickled Badger Flame Beet Salad / Sundried Tomato & Roasted Pepper Puree

*Sip on: Vina Skaramuca, Plavac Mali, Peljesac Peninsula, Croatia*

## “Foraged Feast” Locally Sourced Chanterelle Stroganoff

Snake River Farm Wagyu Ribeye / Glazed Blackmore Farms Carrots / Shaved Asparagus

*Sip on: The Fableist, The Ant and Cicada, Cabernet Sauvignon, Paso Robles, California*

## Vanilla Poached Blueberries

Shagbark Hickory Whipped Cream / Vanilla Poached Blueberries / Angel Food Cake / Deco Pearls

*Sip on: Taylor Fladgate, 10 Year Old Tawney, Oporto, Portugal*