

August 21-24

*Key ingredients are all from RE Farm Cafe's Windswept Farm unless identified by other local producer/seller names. Because we source responsibly and locally, some substitutions may become necessary. **Early session three course dinner is comprised of soup or salad, choices of main and finish.***

Welcome

Roasted Garlic and Smoked Eggplant

Sweet basil

Salad

Summer Vegetable Terrine

Lemon verbena vinaigrette

Appetizers

Fried Okra "Corndog"

Harissa aioli

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Lamb Dolma

Ground lamb / collard green wrap / homemade yogurt

Main

Cioppino

Summer vegetables / red potatoes / saffron tomato broth / seafood medley / crostini

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Italian Sausage Cavatelli

Heirloom tomato cream

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Tofu Nicoise

Haricot verts / potato / soft boiled egg / capers / olive tapenade / arugula pesto

Finish

Corn Menage a Trois

Corn mousse / corn cake / popcorn / summer fruit

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Plate of the Market's Best Cheeses *from WC Clarke, accompaniments*

Suggested Wine Grape Pairings

Welcome and Salad - Pinot Grigio

Appetizers - Côtes du Rhône Villages

Any Entree - Tempranillo or Barbera