



Appetizer Menu

LOCAL CHEESE, FRUIT, AND BAGUETTE PLATTER, \$6/PP

PICK 3 OF FOLLOWING APPETIZER OPTIONS, \$11/PP

Pick 4 for \$12/pp

Pick 5 for \$14/pp

ROASTED BUTTERNUT SQUASH TOSTADA WITH RED MOLE

Roasted butternut squash on freshly-crisped corn tostada, served with julienned red onion, crumbled cotija cheese, and a savory red mole made with over 10 different ingredients including dried peppers, seeds, and spices

SEARED MUSHROOM, ROASTED RED POTATO TOSTADA WITH POMEGRANATE AND SALSA VERDE (*ADD CHICKEN OR BACON FOR ADDITIONAL \$1)

Variety of mushrooms seared and mixed with roasted red potatoes and bell pepper on freshly-crisped corn tostada, served with pomegranate seeds, thinly sliced jalapeno, and tomatillo salsa verde

UMAMI BROCCOLI TARTINE WITH AVO-TOMATILLO SPREAD

Broccoli roasted with honey sriracha on local bread, served with pickled red onion, garlic aioli and a creamy green avocado-tomatillo spread

MISO ROASTED CARROT TARTINE WITH RADISHES

Carrots roasted with miso on local bread, served with thinly sliced radish, tahini aioli, and a creamy green avocado-tomatillo spread

ENDIVE SALAD WITH GREEN APPLE, GOAT CHEESE, TOASTED
ALMONDS, AND LIME-SERRANO VINAIGRETTE

*Endive tossed with sliced green apples, mixed greens, and lime-serrano vinaigrette. Served with whipped goat
cheese and toasted almonds*

DESSERT, \$3/PP

GREEK YOGURT PANNA COTTA WITH SEASONAL FRUIT

Fresh greek yogurt panna cotta served with seasonal fruit and a drizzle of honey

BEVERAGE, \$2.50/PP

FARMING HOPE ICED TEA

Iced lychee black tea sweetened with agave and pomegranate juice