THE GARDEN
FEBRUARY SEASONAL MENU*
$78 PER PERSON // YOUR CHOICE OF 2 STARTERS/ 2 PIZZAS/ 2 ENTRÉES

SALADS- CHOOSE 2

CAESAR SALAD ANCHOVY, TORN CRUTONS & GRANA PADANO
ARUGULA & FRISÉE SALAD TOASTED ALMONDS & PECORINO
LITTLE GEM WEDGE SALAD BACON & BLUE CHEESE
BELGIAN ENDIVE WALDORF SALAD WALNUTS, POMEGRANATE, CELERY & YOGURT

PIZZA - CHOOSE 2  IN THE ROMAN STYLE: AN AIRY DOUGH WITH A CRISPY CRUST

MARGHERITA CRUSHED TOMATO, MOZZARELLA & BASIL
POTATO YUKON GOLDS, SCAMORZA, MOZZARELLA & FRIED ROSEMARY
BROCCOLI PESTO PROSCIUTTO & ARUGULA
HOUSE-MADE SAUSAGE MOZZARELLA, BUTTERNUT SQUASH, LEEKS & OREGANO
SALAMI PICCANTE CRUSHED TOMATO, MOZZARELLA, PEPPERS & ONION
SUNDRIED TOMATO BOMBA CAPERS, ROASTED GARLIC, OLIVES & BASIL

SECONDS - CHOOSE 2

GNOCCHI A LA ROMANA FENNEL, TOMATO, OLIVES & GRANA PADANO
ROAST CHICKEN TOASTED CAULIFLOWER, CHILI OIL & MUSTARD GREENS
PORK LOIN “BRACIOLE” BROWN BUTTER SWEET POTATO & ROMANESCO
CALIFORNIA TRI TIP WILD MUSHROOMS & PEPPERCORN SAUCE (+$6 PER PERSON)
SEARED SCALLOPS BUTTERNUT SQUASH, LADY APPLE & PECAN (+$8 PER PERSON)
DUCK CONFIT BUTTERBEANS, PERSIMMON & WILTED CHICORIES (+$10 PER PERSON)

DESSERT- CHOOSE 1

PANETTONE FROM ROY POWDERED SUGAR
CORNMEAL OLIVE OIL CAKE LOCAL WHITE GUAVA
BOURBON PECAN TARTE
KISHU MANDARINS & MEDJOOL DATES

*Above is a sample menu for your event. Availability at local farmer’s markets can change from week to week and we support the shortest distance between farm and fork. Thank you for understanding that our menus are subject to change due to product sourcing, seasonality & inspiration.