
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 & MEDJOL 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.