firefly grill SUMMER FARM TASTING

FIRST COURSE

Firefly Farm SALAD GF/V

MIXED LETTUCE, TOMATO, BASIL, CUCUMBER, DILL VINAIGRETTE

SECOND COURSE

FRESH MELON GAZPACHO GF/V

CHILLED HONEYDEW MELON, CUCUMBER, AVOCADO. FRESH PICO DE GALLO, LIME CREMA

OR

CRAB AND CORN CHOWDER GF +\$10

'TEGELER'S SWEET CORN', CRAB STOCK, LUMP CRAB, CHIVE OIL

THIRD COURSE

FORAGER'S HAUL GF/V

CHERRY TOMATO, CHICKEN OF THE WOODS MUSHROOM, PEA TENDRILS, RAMP BULBS, PICKLED FENNEL, GARLIC SCAPES

FOURTH COURSE

SMOKED PORK BELLY GE

SUMAC, WHITE BEAN PURÉE, POBLANO PEPPER, BLACK CURRANT

FIFTH COURSE

TEMPURA FRIED SQUASH BLOSSOM V

GRATED POTATO, GREEN CHILE, COCONUT MILK. SPAGHETTI SQUASH ATCHARA

SIXTH COURSE

PALATE CLEANSER GF/V

MELON SORBET, DRIED APRICOT

SEVENTH COURSE

CHOICE OF ENTRÉE:

FRIED CATFISH FILET

CORNMEAL BREADING, SWEET CORN RELISH, CHEDDAR POLENTA

PISTACHIO CRUSTED PORK TENDERLOIN GF

OCONEE, IL 'SARVER FARM' PORK, ROASTED BEET AND PURPLE POTATO, PEACH BASIL SALAD

BRAISED PORK SHANK GF

'SARVER FARM' PORK, SWEET CORN AND WILD MUSHROOM RISOTTO,
APPLE SAGE GINGER SOFRITO

BRAISED BEEF NECK GF

'SARVER FARM' BEEF, BEEF CONSOMMÉ, WILD MUSHROOM, PICKLED RED CABBAGE

DUCK BREAST GF

'MAPLE LEAF FARMS' DUCK, FENNEL PEAR SALAD, BLACKBERRY GASTRIQUE, PARSNIP PURÉE

SMOKED BONE-IN CHICKEN THIGH GE

'MILLER FARM' CHICKEN THIGH, STEAMED RICE, PLANTAIN CHIPS, PICO VERDE, CUBANELLE PEPPER COULIS

MUSHROOM BOLOGNESE GF/V

SLOW SIMMERED CRIMINI MUSHROOM, RED WINE TOMATO BRAISE, PAPPARDELLE PASTA,
PECORINO ROMANO CHEESE

EIGHTH COURSE

SWEET BASIL ICE CREAM GF/V

WHIPPED STRAWBERRY CRÈME FRAÎCHE, DARK CHOCOLATE MILK CRUMBLE

4 Courses (1 • 2 • 7 • 8) FOR \$85

6 Courses (1 • 2 • 3 • 6 • 7 • 8) FOR \$105

8 Courses for \$135

 GF - GLUTEN FREE $\mathsf{/V}$ - $\mathsf{VEGETARIAN}$