

FARMER'S MARKET SALADS

\$66 / Small / Serves 4-6

\$115 / Large / Serves 8-12

Persimmon, Red Romaine and Pomegranate Salad (V)(GF)

Garcia Organic Farm Persimmons, Coleman Farm Red Romaine Lettuce, JJ's Lone Daughter Ranch Pomegranates, Toasted Walnuts, Orange and White Balsamic Vinaigrette

Cilantro, Caramelized Parsnip and Avocado Salad (V)(GF)

JF Organic Farm Kale and Cilantro, Caramelized Weiser Farm Parsnips, Sliced Avocado, and Chili Lime Vinaigrette

Pea Tendril, Blood Orange and Brussels Sprouts Salad (V)(GF)

Coleman Farm Pea Tendrils, The Garden of Farm Bloomsdale Spinach and Wilshire Lettuce, Murray Farm Blood Orange, Jimenez Farm Brussels Sprouts, Toasted Fat Uncle Farm Almonds, Red Wine and Thyme Dressing

LASAGNA CUPCAKE

McGrath Farm Baby Carrot Lasagna Cupcake

With Candied Carrot Puree, Fried Rosemary, Beet Greens, Carrot Top Pesto and Fresh Mozzarella
\$9 Per Cupcake

RISOTTO

\$42 / Small / Serves 4-6

\$72 Large / Serves 10-16

Rutiz Farm Fennel & Heirloom Italian Broccoli Risotto (V)(GF)

With Velvety Roasted Garlic and Fennel Puree, Candied Fennel Stalks, Roasted Shallots and Blanched Broccoli

FARMER'S MARKET SIDES

\$45 / Small / Serves 8-12

\$84 / Large / Serves 16-20

Spicy Rutiz Farm Broccoli (GF)

With Chili Flakes, Spring Hill Farm Grass Fed Butter, Lemon Zest and Grilled Coastal Farm Radicchio

Roasted Flora Bella Farm Rutabaga (V)(GF)

With McGrath Farm Peas, Sautéed JF Organic Farm Kale, and Fat Uncle Farm Almonds

Caramelized Weiser Farm Celery Root and Jimenez Farm Brussels Sprouts (V)(GF)

With Bernard Ranch Cara Cara Orange and JF Organic Farm Bok Choy

English and Snow Pea Sauté (GF)

McGrath Farm English Peas and Coleman Farm Snow Peas with Parmesan and Mustard Roasted Coastal Farm Endive

Milliken Farm Lavender and Thyme Roasted Beets (V)(GF)

With White Balsamic and Pickled Murray Farm Concord Grapes

Seasonal Roasted Vegetable Caponata (V)(GF)

With Jimenez Farm Baby Brussels Sprouts, McGrath Farm Heirloom Carrots, and Life's a Choke Farm Cauliflower

"Fagioli Misti" (GF)

Assorted Braised Milliken Farm Cannellini, Black Coco and White Cap Beans in Parmesan Stock with JF Organic Farm Napa Cabbage and Spring Garlic

JF Organic Farm Spaghetti Squash (GF)

With Fried Sage, Butternut Squash, and Brown Butter

Barley & Coastal Farm Turnip Pilaf (V)

With JJ's Lone Daughter Ranch Meyer Lemon and JF Organic Farm Spinach

FARMER'S MARKET SALADS

\$66 / Small / Serves 4-6

\$115 / Large / Serves 8-12

JF Organic Farm Purple Kale & Butternut Squash Salad (GF)

With Oven Roasted Golden Beets, Pepitas, Baked Ricotta, and Murray Farm Blood Orange Vinaigrette

Fregola Sarda-Asparagus Chopped Salad

With Zuckerman's Farm Delta Asparagus, Coastal Farm Fennel, Fresh Peas, Feta Cheese, Fat Uncle Farms Almonds and Lemon Thyme Vinaigrette

McGrath Farm Carrot-Quinoa Salad (GF)

With Koda Farm Chickpeas, Curry Vinaigrette, McGrath Farm Pea Tendrils, Haas Avocado, Toasted Pine-nuts and Shaved Pecorino

LASAGNA CUPCAKE

House Made Bacon & Jimenez Farm Brussels Sprout Lasagna Cupcake

with Saffron Bechamel, Braised Jimenez Farm Cabbage, Caramelized Onions and Spring Hill Farm Smoked Cheddar Cheese

\$9 Per Cupcake

RISOTTO

\$42 / Small / Serves 4-6

\$72 / Large / Serves 10-16

Life's A Choke Farm Cauliflower Risotto (V,GF)

With Oven Roasted Kong Farm Romanesco Cauliflower, Blended White Cauliflower Puree, Shaved Garlic, Coleman Farm Lemongrass Broth and Jimenez Farm Red Cabbage

FARMER'S MARKET SIDES

\$45 / Small / Serves 8-12

\$84 / Large / Serves 16-20

Oven Roasted JF Organic Farm Brussels Sprouts (V,GF)

With Cuyama Orchard Granny Smith Apples, Sweet and Sour Onions, Sherry Thyme Vinaigrette

Roasted Seasonal Vegetables (V,GF)

Coleman Farm Celery Root, Weiser Farm Parsnips, and McGrath Farm English Peas

Pan Roasted JF Organic Farm Delicata and Kabocha Squash (V,GF)

With Caramelized Leeks, Coastal Farm Baby Broccoli, Lemon Aleppo Pepper Vinaigrette

Warm Caramelized Weiser Farm Parsnip "Potato Salad" (GF)

With Garlic Aioli, Grated Market Eggs, White Balsamic Celery, Celery Leaves and McGrath Farm Colored Carrots

Two Peas in a Pod Farm Lima Beans (V,GF)

McGrath Farm Peas, and Pea Tendrils with Rich Meyer Lemon and Chipotle Emulsion, Extra Virgin Olive Oil and Grilled JF Organic Farm Leeks

Blanched Thao Farm Cauliflower Romanesco (V,GF)

and JF Organic Farm Radishes, with Preserved McGrath Farm Lemon Dressing and Oven Roasted Endive

Pastrami Style Poached Weiser Fingerling Potatoes (V,GF)

With Fennel, Braised Cabbage and Cipolinni Onions

Weiser Farm Turnip & Rutabaga Farro Salad (V)

With Spring Garlic, Sugar Snap Peas and Arugula Pesto

Coleman Farm Celery Root Mashed Potatoes (GF)

With Horseradish, Crème Fraiche, Roasted Celery Root and Collard Greens

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JF Organic Farm Red Bell Pepper Salad (GF)

With Lemon and Rutiz Farm Baby Broccoli, Herb Marinated Feta Cheese, Red and White Endive Spears, McGrath Farm Arugula, Red Wine Vinaigrette and Fat Uncle Farms Almonds

JJ's Lone Daughter Ranch Blood Orange and McGrath Farm Beet Salad (GF)

With Shaved JF Organic Farm Radish, The Garden of Farm Little Gem Lettuce, Shaved Bellwether Pecorino, White Balsamic Vinaigrette, Coleman Farm Sorrel, Roasted Pecans and Avocados

Valdivia Farm English Pea, Fava Bean and Rutiz Farm Sugar Snap Pea Salad

With Shaved Parmesan Cheese, Caesar Dressing, Olive Oil Roasted Sunflower Seeds and Garlic Rubbed Grilled Whole Grain Bread

LASAGNA CUPCAKE

Zuckerman's Farm Asparagus Lasagna Cupcake

With Saffron Béchamel, Smoked Mozzarella Cheese, JF Organic Farm Kale and Parmesan Cheese

\$9 Per Cupcake

RISOTTO

\$42 / Small / Serves 4-6

\$72 / Large / Serves 10-16

Sweet Pea Koda Farm Rice Risotto (V)(GF)

With Milliken Farm Green Garlic Puree, Fried McGrath Farm Pea Tendrils, Blanched Valdivia Farm English Peas, JF Organic Swiss Chard and Fresh Lemon Juice

FARMER'S MARKET SIDES

\$45 / Small / Serves 8-12

\$84 / Large / Serves 16-20

Rutiz Farm Baby Broccoli (V,GF)

With Fat Uncle Farms Almonds, Baked JF Organic Farm Kale and Preserved Lemon Dressing

Braised JF Organic Farm Bok Choy and Grilled Zuckerman's Farm Asparagus (V,GF)

with Sliced Garcia Organic Farm Page Mandarins and Basil Vinaigrette

Blanched Valdivia Farm Fava Beans (V,GF)

McGrath Farm Peas & Pea Tendrils With Rich Meyer Lemon & Chipotle Emulsion, Extra Virgin Olive Oil and JF Organic Farm Grilled Leeks

Pan Roasted Rocky Canyon Ranch Delicata and Kabocha Squash (V,GF)

With Caramelized Rutiz Farm Leeks, Coastal Farm Baby Turnips and Lemon Aleppo Pepper Vinaigrette

Roasted Seasonal Vegetables (V,GF)

Zuckerman's Farm Asparagus, JF Organic Farm Purple Cabbage and Baby Brussels Sprouts

Rutiz Farm Baby Broccoli and Sierra Gold Potato Gratin (GF)

With Grilled Jimenez Farm Spigarello and Coastal Farm Escarole Sauté

Kenter Canyon "Triple Four" Wheat

Berry Salad (V)

With Roasted Jimenez Farm Buttercup Squash, Marjoram, and Rutiz Farm Sugar Snap Peas

Zuckerman's Farm Farm German Butterball Potatoes "Patatas Bravas" (GF)

With Grilled JF Organic Farm Scallions and Marinated Feta Cheese

Oven Roasted JF Organic Farm Kohlrabi and Milliken Farm Sweet Potato Steak Fries (V,GF)

With Kohlrabi Leaf Sauté

FARMER'S MARKET SALADS

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Windrose Farm Baby Tatsoi and Wild Mushroom Salad (GF)

With Salsa Verde Dressing, Raw Shaved Zuckerman's Farm Asparagus, Spring Hill Farm Cheddar Cheese and Sliced Fat Uncle Farm Almonds

Roasted Rutiz Farm Butternut Squash Salad (GF)

With Valdivia Farm Fava Tendrils and Blanched Fava Beans, Windrose Farm Red Mustard Frill Lettuces, Crumbled Humboldt Fog Goat Cheese, Roasted Pecans and Pecan Vinaigrette

LASAGNA CUPCAKE

Valdivia Farm Squash Blossom and Coastal Farm Turnip

With Roasted Turnips, Fresh Mozzarella, Windrose Farm Bianco di Maggio Onions and JF Organic Farm Kale
\$9 Per Cupcake

RISOTTO

\$42 / Small / Serves 4-6

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Grilled Zuckerman Farm Asparagus Risotto (V, GF)

With Lemon and Thyme Broth, JF Organic Farm Spring Garlic and Onion Puree, and Windrose Farm Tatsoi Salad

FARMER'S MARKET SIDES

\$45 / Small / Serves 8-12

\$84 / Large / Serves 16-20

Roasted Life's A Choke Farm Artichokes and JF Organic Farm Kohlrabi (V,GF)

With Braised Rutiz Farm Collard Greens and Creamy Roasted Onion in Vinaigrette

Whole Fried Jimenez Farm Baby Brussels Sprouts and Snap Peas

With Bellwether Farm Sheep's Milk Ricotta Cheese, Pickled Red Onions, and Avocado Vinaigrette

Parmesan and Dijon Mustard Roasted Windrose Farm Endive Spears (GF)

With JF Organic Farm Watermelon Radish and Rutiz Farm Fennel Agrodolce

Pan Roasted JF Organic Farm Delicata and Kabocha Squash (V, GF)

With Caramelized Leeks, Celery Root, and Lemon Aleppo Pepper Vinaigrette

Blanched JF Organic Farm Cauliflower Romanesco & Radishes (V, GF)

With Preserved McGrath Farm Lemon Dressing and Sautéed Tamai Farm Napa Cabbage

Koda Farm Rice Pilaf (V, GF)

With The Garden of Farm Baby Broccoli, Flowering Broccoli Pesto, and Windrose Farm Green Garlic

Twice Baked Rutiz Farm Sierra Gold Potatoes (V, GF)

With JF Organic Farm Scallion Mashed Potatoes, Fried McGrath Farm Pea Tendrils and Sea Salt

Warm JJ's Lone Daughter Ranch Avocado and Weiser Farm Potato Salad (GF)

With Sweet and Sour Zuckerman's Farm Asparagus and Grated Chino Farm Hard Boiled Egg Yolk

Kenter Canyon Wheat Berry Salad (V)

With Coastal Farm Pink Turnip, JF Organic Farm Spring Garlic, and McGrath Farm Peas and Arugula Pesto

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JF Organic Farm Zucchini Salad (V, GF)

With Raw Shaved Baby Zucchini, Yellow Patty Pan Squash, Roasted Wong Farm Tomato Vinaigrette, Spicy Pumpkin Seeds, Shaved San Andreas Cheese and Grilled Calabacitas

Grilled Tenerelli Orchard Nectarine and Peach Salad (V, GF)

With Marinated Drake Farm Feta Cheese, The Garden Of Farm Little Gem Spears, Coleman Farm Radicchio, Roasted Walnuts and Saba Vinaigrette

Rutiz Farm Green Bean and Fresh Jimenez Farm Garbanzo Bean Salad (V, GF)

With Roasted Rocky Canyon Ranch Yams, Candied Rutiz Farm Fennel, Wong Farm Tomatoes, Sliced Avocado, Garden Thyme Red Wine Vinaigrette and Ricotta Salata

LASAGNA CUPCAKE

JF Organic Farm "Jalapeño Popper"

With Spicy Grilled Jalapeños, Spring Hill Farm Cheddar Cheese Sauce, Mexican Oregano, and Shredded Spring Hill Farm PepperJack Cheese

\$9 Per Cupcake

RISOTTO

\$42 / Small / Serves 4-6

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Valdivia Farm Tomato Risotto

With Tomato Water cooked Koda Farm Rice, Fresh Basil, Savory and Wong Farm Cherry Tomato Bruschetta

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Roasted Seasonal Vegetables (V, GF)

Jimenez Farm Sugar Snap Peas, JF Organic Farm Zucchini, and Valdivia Farm Baby Patty Pan Squash

Grilled and Marinated JF Organic Farm Summer Squashes (V, GF)

Featuring Baby Zucchini, Roasted Patty Pan Squash, Crookneck Squash and Kenter Canyon Basil Gremolata

Roasted Wild Mushrooms (V, GF)

Assorted Large Mushrooms sautéed with JF Organic Farm Purple and Green Kale and Sea Salted Valdivia Farm Fava Beans

Warm Detroit Red Beet Salad (GF)

With Marinated Jimenez Farm Detroit Red, Candy Cane and Golden Beets, Sautéed Beet Greens, White Balsamic, Oven Roasted Pecans and Shaved JF Organic Farm Radishes

Spicy Rutiz Farm Baby Broccoli (GF)

With Chili Flakes, Spring Hill Farm Grass Fed butter, Lemon Zest and Grilled Coleman Farm Radicchio

Blanched JF Organic Farm Cauliflower Romanesco & Radishes (V, GF)

With Preserved McGrath Farm Lemon Dressing and Sautéed Tamai Farm Napa Cabbage

Kenter Canyon Wheat Berry & JF Organic Farm Turnip Pilaf (V, GF)

With JJ's Lone Daughter Ranch Meyer Lemon and JF Organic Farm Spinach

Black Lentils and Pudwill Farm Mulberries (V, GF)

With Roasted McGrath Farm Baby Carrots, Coleman Farm Snow Peas, McGrath Farm English Peas, Carrot Tops and Mulberry Vinaigrette

Warm Bean Salad (V, GF)

With Rutiz Farm Blue Lake, Valdivia Farm Haricot Verts and Jimenez Farm Green Garbanzo Beans, Marinated in Preserved Lemon Dressing, finished with Fat Uncle Farm Almonds and Garden Greens

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Finley Farm Green and Yellow Wax Beans

With Sliced Maggie's Farm Treviso, Roasted Weiser Farm Padron Peppers, Arugula, Fat Uncle Farms Almonds, Shaved Parmesan Cheese, and Red Chili Vinaigrette

Milliken Farm Persian Cucumber, Tamai Farm Corn and Munak Ranch Cherry Tomato

Shaved McGrath Farm Baby Carrots, Radishes and Little Gem Lettuce, Diced Smoked Mozzarella Cheese, Pumpkin Seeds, and Carrot Top Pesto Vinaigrette

Tenerelli Orchard Stone Fruit and Assorted Garden Of Farm Lettuces

With Rutiz Farm Purple Butterleaf, Endive, Toasted Santa Barbara Pistachios, Bellwether Pecorino Pepato, and Date and Eureka Lemon Dressing

LASAGNA CUPCAKE

Coastal Farm Summer Squash

With Drake Farm Goat Cheese Feta, Fried Rosemary, Lemon Bechamel, and Heirloom Garden Shiso Leaf

\$9 Per Cupcake

RISOTTO

\$42 / Small / Serves 4-6

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Mushroom and Leek Risotto (V,GF)

With Assorted Wild Mushrooms, Fresh Lemon, Purple Basil, Oven Toasted Kale

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Tamai Farm Corn and Flora Bella Farm Shishito Pepper Succotash

With Swiss Chard, Roasted Fennel Wedges, Red Onions, and Spring Hill Farm Grass-fed Butter

Roasted JF Organic Farm Carrots and Squashes

JF Organic Farm Carrots and Summer Squashes, Arugula Pesto, Arugula Leaves, and Atomic Red Carrot Shavings

Roasted Peacock Farm Eggplant

With Blanched JF Organic Farm Radish Wedges, Date and Fig Vinaigrette, Fresh Basil and Dill

Braised McGrath Farm Baby Beets

With Candied Beet Stems, Beet Greens, Toasted Pecans, and Raw Candy Cane Beet Slices

Spicy Rutiz Farm Broccoli

With Chili Flakes, Spring Hill Farm Grass-fed Butter, Lemon Zest, and Grilled Coastal Farm Radicchio

Roasted Seasonal Vegetables

JF Organic Farm Crookneck Squash, Baby Bell Peppers, and Tamai Farm Sweet Corn

Kenter Canyon Barley and JF Organic Farm Turnip Pilaf (V)

With JJ's Lone Daughter Ranch Meyer Lemon and Rutiz Farm Bloomsdale Spinach

FARMER'S MARKET SALADS

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Murray Farm Grape Salad (GF)

With Candied Pecans, Crumbled Goat's Milk Blue Cheese, Milliken Farm Mouse Melons, The Garden of Farm Salanova Lettuces, Shaved Coleman Farm Radish, and Over-ripe Fig Dressing

Sweet Corn & Avocado Salad (GF)

With Coastal Farm Lettuce, Radicchio, Shaved Spring Hill Farm White Cheddar Cheese, Grilled Coastal Farm Squashes, Spicy Pepitas and Preserved Lemon and Chili Pepper Vinaigrette

Watermelon, Tomato, Feta & Basil Salad (GF)

Little Gem Lettuce tossed with Sweet Murray Farm Watermelon, Diced Heirloom Tomatoes, Marinated Drake Farm Feta Cheese, Opal Basil, Basil Blossoms, Dandelion Greens, Toasted Fat Uncle Farm Almonds, and White Balsamic Dressing

LASAGNA CUPCAKE

Broccoli, Cheddar, and Jalapeno

Garlic and Chili Marinated McGrath Farm Baby Broccoli, Spring Hill Farm White Cheddar, and Roasted Milliken Farm Jalapenos

\$9 Per Cupcake

RISOTTO

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Sweet Corn Risotto (V,GF)

Koda Farm Rice Risotto with White Corn Puree, Sliced Fat Uncle Farm Almonds, Sautéed JF Organic Farm Okra, and Kale

FARMER'S MARKET SIDES

\$45 / Small / Serves 8-12

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Plancha Grilled Garden Of Farm Corn

Cobbettes(GF)

With Crumbled Ricotta Cheese, Fat Uncle Farms Almonds, Marjoram Vinaigrette, and Warm Rutiz Farm Bloomsdale Spinach. *Vegan Option Available*

Spicy Rutiz Farm Romano Beans and Blue Lake

Green Beans (V,GF)

With Plumped Peacock Farm Raisins, Toasted Pumpkin Seeds, Roasted Peacock Farm Chilies, and Chili Lime Vinaigrette

Whole Peacock Farm Eggplant "Caponata" (V,GF)

With Roasted Baby Eggplants, CA Extra Virgin Olive Oil, Fried Carrot Tops, Roasted JF Organic Farm Peppers, and White Wine Vinegar Pickled Onions

Charred Coastal Farm Summer Squashes and Burnt Tomatoes (V,GF)

With Olive Oil, Lemon and Fried Rosemary

Blanched McGrath Farm Broccoli (V,GF)

With JF Organic Farm Radish Wedges, Date and Black Mission Fig Vinaigrette, Fresh Basil and Dill

Roasted Seasonal Vegetables (V,GF)

Jimenez Farm Tomatillos, mixed Peacock Farm Baby Eggplant, and McGrath Farm Baby Carrots

Windrose Farm "All-Blue" Potato Salad (GF)

With Roasted McGrath Farm Baby Carrots, JF Organic Farm Green Onions, Whole Grain Mustard Vinaigrette, and Garlicky Aioli

Toasted Kenter Canyon Barley Salad (V)

With Munak Ranch Cherry Tomatoes and Lemon Cucumber, Cilantro Chimichurri Dressing, Shaved JF Organic Farm Baby Radishes, and Endive Leaves

Rocky Canyon Ranch Sweet Potato Mashed Potatoes (V,GF)

With Maple and Marjoram, Garnished with Caramelized Roasted Yams

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Rutiz Farm Spinach & Chino Farm Egg Salad (GF)

With Lone Daughter Ranch Reed Avocados, Munak Ranch Cherry Tomatoes, Olive Oil Cooked Rutiz Farm Cranberry Beans, Blanched Blue Lake Beans, Roasted Fat Uncle Farm Almonds, Red Wine Vinaigrette, and Crumbled Goat's Milk Cheese

Murray Farm Figs & Summer Citrus Salad (GF)

With Coleman Farm Radicchio, Endive and Gem Lettuces, Marinated Drake Farm Feta Cheese, Purple Basil, Toasted Santa Barbara Pistachios, and Reduced Orange & White Balsamic Vinaigrette

Baked Jimenez Farm Rhubarb & Roasted Strawberry Salad (GF)

With Celery Leaves, Fresh Strawberries, Maggie's Farm Frisée Lettuces, JF Organic Farm Arugula, Rutiz Farm Purple Butterleaf, Roasted Pecans, Fresh Burrata, and Black Pepper Saba Dressing

LASAGNA CUPCAKE

Rutiz Farm Yellow Sweet Corn

With whipped Ricotta, Fried Sage, Sea Salt and Mascarpone Cheese

\$9 Per Cupcake

RISOTTO

\$42 / Serves 4-6

\$72 / Serves 10-16

JF Organic Farm Bell Pepper and Basil (V,GF)

With Arugula, Coastal Farm Sweet Yellow Onion, and Blended Weiser Farm Eggplant Baba Ganoush

FARMERS MARKET SIDES

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Blanched Rutiz Farm Blue Lake & McGrath Farm Lima Beans (V,GF)

With Fresh Dill, Preserved Lemon Dressing, and Roasted JF Organic Celery Hearts

Coastal Farm Crookneck & Patty Pan Squashes (GF)

With Sweet Honey Tahini, Blanched Rutiz Farm Romano Beans, and JF Organic Farm Wild Arugula

Braised McGrath Farm Cannellini Beans & Jimenez Farm Cabbage (V,GF)

With Pickled Green and Red Peacock Farm Grapes, English Thyme, and Parsley Leaf Salad

Harissa Couscous Stuffed Munak Ranch Green Zebra Tomatoes (V)

With JF Organic Green Onions, Roasted Summer Squash, and Fried Sage

Rutiz Farm Broccoli Gribiche (GF)

With Chopped Eggs, Spicy and Smoky Whole Roasted Weiser Farm Fingerling Potatoes, Fried Capers, and Chipotle Dressing

Jimenez Corn Succotash and Green Garbanzo Beans (V)

Jimenez Farm Sautéed Bicolor Corn, Shucked Green Garbanzo Beans, Sautéed Curly Kale and Shaved Garlic served with White Balsamic glazed Fennel Stalks

Lifes a Choke Brussels Sprouts and Cauliflower (V, GF)

Blanched and Grilled Brussels Sprouts with Roasted Cauliflower, Black Tuscan Kale and Shaved Asparagus served with Champagne Vinaigrette

Windrose Farms Leeks, Braised Apples and Garlic Spigarello (V,GF)

Sautéed Windrose Farm Greens, Sliced and Braised Apples and Grilled Leeks served with Red Wine Vinaigrette and Fennel Blossoms

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Valdivia Farm Dragon Fruit & Penryn Orchard Pluot Salad (GF)

With Endive Leaves, Purple Basil Blossoms, Marinated Drake Farm Feta Cheese, Roasted Fat Uncle Farm Almonds and Passion Fruit Lemon Vinaigrette

Rutiz Farm Baby Broccoli Salad (GF)

With Shaved Spring Hill Farm Grass-fed Cheddar Cheese, Crisp See Canyon Ranch Green Apples, Garden Of Red Frill Lettuce, Mustard Greens, Red Wine Dressing and Olive Oil Roasted Walnuts

Coastal Farm Tomato & JJ's Lone Daughter Ranch Avocado Salad (GF)

With Creamy Straus Farm Yogurt Dressing, Garden Of Farm Purple Gem Lettuce, Arugula, Boiled Rutiz Farm Sierra Gold Potatoes and Dandelion Greens, Spicy Pepitas and Diced Spring Hill Farm Pepperjack

LASAGNA CUPCAKE

Weiser Farm Sunchoke & Mushroom

With Caramelized Sunchoke, Roasted Cremini Mushrooms and Wild Mushroom Velouté with Pecorino and Bellwether Farms Mozzarella Cheese

\$9 Per Cupcake

RISOTTO

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Coastal Farm Eight-Ball & Crookneck

Squash Risotto (V,GF)

With Blended Zucchini Broth, Italian Parsley and Fresh Thyme

FARMER'S MARKET SIDES

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Oven Roasted Weiser Farm Sunchoke (V,GF)

With Sun-dried Tomato Bruschetta, Blanched Rutiz Farm Collard Greens and Lemon Zest

Milliken Farm Japanese Sweet Potato & Red Onion Gratin (V,GF)

With Vegan Butternut Squash "Queso" and Shaved JF Organic Farm Jalapeños

JF Organic Farm Braised Radishes (GF)

With Weiser Farm Fingerling Potatoes & Life's A Choke Farm Artichokes, Shiso Leaf, Garlic and White Wine

Pan Fried Peacock Farm Eggplant (GF)

With Local Honey, Sea Salt, Grilled Coleman Farm Radicchio and JF Organic Farm Green Kale

JF Organic Farm Cabbage Gratin (GF)

With Rutiz Farm Bloomsdale Spinach, Béchamel, Fried Rosemary and Spring Hill Farm Gouda

Roasted Tenerelli Orchard Peaches & JF Organic Farm Baby Carrots (V,GF)

With Dill, Fennel Pollen and White Balsamic

Rutiz Farm Bi-colored Sweet Corn & Jicama Slaw (GF)

With Blue Lake Beans, Valdivia Farm Yellow Wax Beans and Garlic Aioli

Roasted Seasonal Vegetables (GF,V)

With JF Organic Farm Eggplant, Coleman Farm Sunchoke, and Coastal Farm Tomatoes

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Rutiz Farm Sweet Corn and Radish Salad (GF)

With Shaved JF Organic Farm Carrots, Milliken Farm Mouse Melon, Beylik Persian Cucumbers, Munak Ranch Cherry Tomatoes, Tomatillo Vinaigrette, Toasted Ricotta Cheese, and Spicy Fat Uncle Farm Almonds

Bernard Ranch Ruby Red Grapefruit Salad (GF)

With Endive Spears, The Garden Of... Farm Speckled Gem Lettuces, Pudwill Farm Figs and Blended Fig Vinaigrette, Roasted Sunflower Seeds, Peeled Bellwether Farms Pecorino, Mascinated Fig Dressing and Weiser Farm Pink Blush Potatoes

Penryn Orchard Pear and Blue Cheese Salad (GF)

With Cow's Milk Blue Cheese, Roasted Rutiz Farm Fennel, Green Bean Crudit , Toasted Santa Barbara Pistachios, and Champagne Vinaigrette

LASAGNA CUPCAKE

Pasta Fagioli Lasagna Cupcake

With McGrath Farm Shelling Bean Bruschetta, Parmesan Bean Pur e, Grated Parmesan Cheese, Sweet and Sour Onions, and JF Organic Farm Braised Kale

\$9 Per Cupcake

RISOTTO

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Weiser Farm Sunchoke Risotto (V,GF)

Roasted Sunchoke Cooked in Wild Mushroom Stock with JF Organic Baby Purple Scallions, Wild Mushrooms, and Caramelized Sunchoke Pur e

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Braised Rutiz Farm Tongue of Fire Beans (GF)

With Seasonal Root Vegetables, JF Organic Farm Colored Carrots, Rutiz Farm Sweet Corn, Parmesan Rind, and Roasted Garlic

Vegan Option Available

Saut ed Rutiz Farm Baby Broccoli (V,GF)

With Bernard Ranch Citrus Vinaigrette, Roasted Rutiz Farm Fennel, and JF Organic Farm Dandelion Greens

Oven Roasted Squashes and Pumpkins (V,GF)

Assorted Coastal Farms Fall Squashes and Pumpkins with Spicy Pumpkin Seeds and Cilantro Vinaigrette

Rutiz Farm Blue Lake Bean Stir Fry (V,GF)

With McGrath Farm Lima Beans, Lemon, and JF Organic Farm Baby Sugar Beets

Plancha Toasted Rutiz Farm Romano Beans (GF)

With Basil Pesto, Grilled Red Onions, Wilted Spinach, and Sea Salt

Seasonal Roasted Vegetable Caponata (V,GF)

Rutiz Farm Celery Root, Jimenez Farm Brussels Sprouts, and Windrose Farm Spanish Roja Garlic

Warm Coleman Farm Sunchoke Salad (V,GF)

With Garlic Aioli, Roasted White Balsamic Spring Onions, JF Organic Farm Wild Arugula, and Black Pepper

Rutiz Farm Sierra Gold Potato Gratin (GF)

With JF Organic Farm Lipstick Peppers, Spring Hill Farm Cheddar Cheese, and Fresh Dill

Rocky Canyon Ranch Mashed Sweet Potatoes (V,GF)

With Coconut Milk, Brown Sugar, Roasted JF Organic Farm Jalape o Pepper Relish, and Fried Carrot Tops

Windrose Farm Spaghetti Squash "Carbonara" (GF)

With Windrose Farm Smoked Peppers, Spring Hill Farm Grass-fed Butter, Black Pepper, and Shaved Parmesan Cheese

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Green Apple, Radish & Cheddar Salad (GF)

Sliced See Canyon Ranch Green Apples, Sliced Penryn Orchard Fuyu Persimmon, Smoked Penryn Orchard Lemon Vinaigrette, Fat Uncle Farm Almonds, JF Organic Farm Shaved Radishes, Shaved Spring Hill Farm Grass-fed Cheddar, Radicchio, and Endive

Romano Bean & Pomegranate Salad (GF)

Rutiz Farm Romano Beans, Penryn Orchard Pomegranate, Crispy McGrath Farm Purple Haricot Verts, Frisee Lettuce, Meyer Lemon Vinaigrette, Roasted Pecans, Marinated Sheep's Milk Feta Cheese, and Speckled Lettuces

Antipasto Salad (GF)

With Roasted JF Organic Farm Sweet Peppers, Grilled Delicata Squash, Sliced Persian Cucumbers, Roasted Coastal Farms Butternut Squash, Blanched McGrath Farm Lima Beans, Toasted Ricotta Cheese, and Heirloom Tomatoes with a Roasted Tomatillo Vinaigrette and Spicy Pepitas

LASAGNA CUPCAKE

Thanksgiving Lasagna Cupcake

With Confit Mary's Turkey Leg Ragu, Brown Gravy, Braised Jimenez Farm Collard Greens, Cream Cheese, Weiser Farm Redskin Potato Puree, and Pickled Cranberries

\$9 Per Cupcake

RISOTTO

\$42 / Small / Serves 4-6

\$72 / Large / Serves 10-16

JF Organic Farm Pumpkin Sage Koda Rice Risotto (V,GF)

Olive Oil and Sage Caramelized Pumpkin Risotto, cooked in Oven Roasted Pumpkin Soup, finished with Lemon, Sea Salt, and Braised Greens

FARMER'S MARKET SIDES

\$45 / Small / Serves 8-12

\$84 / Large / Serves 16-20

Whole Roasted Jimenez Farm Baby Brussels Sprouts (V,GF)

With Honey Whole Grain Mustard Vinaigrette, Caramelized Coleman Farm Sunchokes, and Garden Greens

Three-Bean Casserole (V,GF)

McGrath Farm Haricot Vert, Rutiz Farm Romano, and Tamai Farm Wax Bean Casserole with Roasted Mushrooms, Preserved Lemon, and Fat Uncle Farms Almonds

Blanched Rutiz Farm Baby Broccoli (V,GF)

With Griddled Weiser Farm Spigarello, Shaved Garlic, and Fried Sage with a Lemon Vinaigrette

Assorted Roasted Baby Squashes and JF Organic Farm Braised Radishes (V,GF)

With Extra Virgin Olive Oil and Pearl Onions Agro Dolce

Roasted Weiser Farm Carrots and Penryn Orchard Fuyu Persimmons (V,GF)

With Raw JF Organic Farm Mustard Greens and Cumin Vinaigrette

Seasonal Roasted Vegetable Caponata (V,GF)

JF Organic Farm Bell Peppers, Coastal Organics Farm Pink Turnips, and Winter Squash

Rocky Canyon Ranch Sweet Potato Mashed Potatoes (V,GF)

With Maple and Marjoram, Garnished with Caramelized Roasted Yams

Tamai Farm Cauliflower and Rutiz Farm Sierra Gold Potato Gratin (GF)

With Fried Rosemary, Spring Hill Farm Cheddar, and Hearty Greens

Warm Coleman Farm Sunchoke Salad (GF)

With Garlic Aioli, Roasted White Balsamic Spring Onions, JF Organic Farm Wild Arugula, and Black Pepper
Vegan Option Available

Windrose Farm Spaghetti Squash "Carbonara" (GF)

With Windrose Farm Smoked Peppers, Spring Hill Farm Grass Fed Butter, Black Pepper, and Shaved Parmesan Cheese
Vegan Option Available

FARMER'S MARKET SALADS

\$66 / Small / Serves 4-6

\$115 / Large / Serves 8-12

Satsuma Mandarin & Baby Brussels Sprout Salad (GF)

Reiger Farm Satsuma Mandarin, Fried Jimenez Farm Baby Brussels Sprouts, with Crispy Peads & Barnett Bacon Lardons, Coastal Farm Frisee, JF Organic Farm Bloomsdale Spinach, Shaved Parmesan Cheese, Fat Uncle farm Almonds and Emulsified Red Wine Vinaigrette
Vegan Option Available

Green Apple, Radish & Cheddar Salad (GF)

Sliced Murray Farm Green Apples, Smoked JJ's Lone Daughter Ranch Persimmons, JF Organic Farm Shaved Radishes, Spring Hill Farm Cheddar, Coastal Farm Radicchio, and Endive, Chipotle Lemon Dressing and Roasted Walnuts

Green Bean & Pomegranate Salad (GF)

JF Organic Farm Green Beans, JJ's Lone Daughter Ranch Pomegranate, Crispy McGrath Farm Purple Haricot Verts, Coastal Farm Frisee Lettuce, Meyer Lemon Vinaigrette, Roasted Pecans, Marinated Sheep's Milk Feta Cheese, and Speckled Lettuces

LASAGNA CUPCAKE

JF Organic Farm Petite Broccoli

With JF Organic Farm Cherry Bomb & Peppadew Peppers, Whipped Burrata, Ricotta and Lemon, Basil, Spicy Red Chilies, and Saffron Béchamel

\$9 Per Cupcake

RISOTTO

\$42 / Small / Serves 4-6

\$72 / Large / Serves 10-16

Coleman Farm Snow Pea and Sugar Snap Pea Risotto (V,GF)

Finished with JF Organic Farm Broccoli Rabe Greens, Lemon Garlic Puree, and Mint

FARMER'S MARKET SIDES

\$45 / Small / Serves 8-12

\$84 / Large / Serves 16-20

Whole Roasted Jimenez Farm Baby Brussels Sprouts (V,GF)

With Honey Whole Grain Mustard Vinaigrette, Caramelized Coleman Farm Sunchokes, and Heirloom LA Garden Greens

Roasted Baby Squashes & Braised Radishes (V,GF)

Assorted Coastal Farms Squashes and JF Organic Farm Radishes with Extra Virgin Olive Oil and Pearl Onion Agro Dolce

Three-Bean Casserole (V,GF)

McGrath Farm Haricot Vert, JF Organic Farm Blue Lake Beans, and Tamai Farm Wax Bean Casserole with Roasted Mushrooms, Preserved Lemon, and Fat Uncle Farms Almonds

Roasted McGrath Farm Colored Carrots (GF)

With Coastal Farm Pink Turnips, White Wine, and Chive Butter
Vegan Option Available

Braised Life's A Choke Farm Artichokes & Weiser Farm Parsnips (V,GF)

With Garlic and Coastal Farm Fennel, Fresh Orange Juice, and JF Organic Farm Yellow Onions

Seasonal Roasted Vegetable Caponata (V,GF)

Roasted Seasonal Vegetables including Coastal Farm Pink Turnips and Coleman Farm Snow Peas

Milliken Farm Japanese Yams (GF)

With Rincon Del Mar Ranch Cherimoya and JF Organic Farm Mustard Greens

Vegan Option Available

JF Organic Farm Cauliflower & Weiser Farm Potato Gratin (GF)

With Fried Rosemary, Spring Hill Farm Cheddar, and Hearty Greens

Warm Coleman Farm Sunchoke Salad

With Garlic Aioli, Roasted White Balsamic Spring Onions, JF Organic Farm Wild Arugula, and Black Pepper

Windrose Farm Spaghetti Squash "Carbonara" (GF)

With Windrose Farm Smoked Peppers, Spring Hill Farm Grass Fed Butter, Black Pepper, and Shaved Parmesan Cheese