the farmhouse

A la Carte Group Menu

4-COURSE · $87 PER PERSON

Housemade Bread
with a selection of dipping oils, aged balsamic

APPETIZERS

Polpette
beef & pork meatballs, arugula, ricotta, raisin purée

Beet Salad
roasted beets, glazed carrots, red wine vinegarette, pumpkin seeds, smoked gorgonzola cheese, pickled shallots

Zucchini Involtini
ricotta filling, smoked gorgonzola, tomato sauce

PRIMI-PASTA

Rigatoni all'Amatriciana
pancetta, parmigiano reggiano, tomato passata, calabrian chili

Spaghetti con Gamberi
argentine prawns, blistered tomato, chili, herbed bread crumb

Casarecce al Pesto di Pistacchi
pistachio herb pesto, parmigiano reggiano, arugula, broccolini

MAINS

Oyster Mushroom Piccata
capers, herbed bread crumb, lemon, roasted fingerling potatoes

Steelhead Trout
baked polenta, caponata, roasted cauliflower

Farmhouse Half Roasted Chicken
farmhouse spice-rubbed chicken, warm potato & prosciutto salad, farmhouse sauce

Pan-Seared Beef Striploin
sautéed asparagus, sherry garlic mushrooms, parmesan crisp, confit garlic spread

DESSERT

Tiramisu
white wine mascarpone cream, savoiardi biscuits, espresso

Panna Cotta
vanilla bean, pineapple compote, coconut cookie

Wine Pairing
+ $30
per guest

TAX NOT INCLUDED. A GRATUITY OF 20% WILL BE ADDED TO GROUPS OF 7 OR MORE