

# FARMER *in the* HOUSE

## DINNER

WEDNESDAY, MARCH 29 AT 6:30PM

ORGANICALLY GROWN PRODUCE FROM GENTLEMAN FARMER,  
PAT DUNCAN, OF DUNCAN'S TRADING CO.



### ANTIPASTI

#### SCALLOP CRUDO

PEPPER CRESS, MEYER LEMON, CRUNCHY LENTILS

#### ROASTED BABY BEETS

HORSERADISH MASCARPONE, BRESAOLA

#### GRILLED TREVISO RADICCHIO

WRAPPED IN MORTADELLA,  
WITH TALEGGIO AND TART CHERRY MOSTARDA

*PROSECCO SUPERIORE CREDE, BISOL*

### FIRST COURSE

#### KNIFE AND FORK SALAD

BABY BIBB LETTUCES, SHAVED RADISH, BAGNA CAUDA CROUTONS  
PARMIGIANO WITH A CREAMY HERB AND GARLIC DRESSING

*MEA ROSA, CANTINE LUNAE*

### SECOND COURSE

#### BORAGE RAVIOLO

EGG YOLK, BORAGE, RICOTTA, SPECK, PECORINO, BLACK PEPPER

*SOAVE FOSCARINO, INAMA*

### THIRD COURSE

#### CRISPY BRAISED BEEF CHEEKS

ROASTED TURNIP AND TURNIP GREEN RISOTTO  
CHARRED BABY LEEKS

*BARBERA D'ASTI, RENATO RATTI*

### DOLCE

#### CAROT ZUPPA INGLAISE

CARROT WALNUT CAKE, CARROT PASTRY CREAM,  
CINNAMON CARAMEL SAUCE

*MOSCATO D'ASTI, VIETTI*

**\$110 PER PERSON**

INCLUSIVE OF SERVICE CHARGE & SALES TAX