



**Passed Appetizers. 5 - 6:30 pm**  
Baked Brie Bites with Raspberry and Candied Walnut (V)  
Beef Tartare on Potato Chip (DF)  
Stuffed Squash Blossoms with Sundried Tomato Aioli (V, GF)  
Stuffed Cherry Tomatoes with Cucumber and Dill (GF,DF,VG)  
Duxelle on Sun Choke (GF,DF,VG)

**Mediterranean Spread. 5 - 6:30 pm**  
Roasted Carrot Hummus and Labneh with market crudite and pita  
Dolmas, Olives, Sundried Tomato Tapenade, Caponata  
Chevre stuffed Pickled Peppers

**On the Table. 6:30 pm**  
French Breakfast Radish in edible dirt  
cultured butter with fleur de sel, goddess dressing (VG)

**Pre Set Greens. 6:30 pm**  
K\*\*\*\*\* Basil and Cherry Salad  
Greens from 2Roots, parm, marcona almonds, edible flowers, ginger beet gel  
champagne vinaigrette

**French Passed Mains. On platters at 7:20 pm**  
Fennel Pollen Salmon  
Chablis beurre blanc and micro sorrel  
Entrecôte au Poivre with Pink Peppercorn Bordelaise and Fried Shallots

**Family Style Sides. On platters at 7:20 pm**  
Ratatouille with Basil Pistou (GF,DF,VG)  
local squash, tomato, eggplant, basil pistou  
Panisse with Tomato de Provence (GF,DF,VG)  
pan seared chickpea panisse, roasted heirloom tomato with herbs de provence  
Urfa Carrots from "The Kitchen" (GF,V)  
local carrots, urfa biber pepper, pomegranate molasses, garbanzo, parsley, feta

**Sweets. 9:30 pm**  
Ice Cream in Cones - stationed  
Macarons - on the table