



SAMPLE GFL Restaurant Month 2019 Menu \$45*
available Sunday – Thursday

green salad local greens, strawberries, blue cheese, spiced pecans, poppy seed vinaigrette

farm salad greens, soft boiled egg, smoked baby tomatoes, radish, crispy shallot, creamy herb dressing

heirloom tomato panzanella garlic croutons, herb puree, pickled shallots, minus 8, evoo,
watercress

grilled summer peach speck ham, local stracciatella, arugula, hazelnuts, honey-black pepper
vinaigrette

ahi tuna poke macadamia nuts, wakame, cucumber, sambal, avocado

roasted tripletail cauliflower puree & roasted, za'atar spice, golden raisins, watercress, salsa verde

seared yellowfin tuna spicy green papaya slaw with peanuts, ponzu, puffed rice, sesame aioli

grilled local swordfish grilled yellow wax beans, local squash, broccolini, turmeric-tomato sauce

roasted grouper creamy polenta, grilled asparagus, pickled ramps & shitake brown-butter

vinaigrette roasted lake meadow naturals chicken breast calabaza, wild rice, maitake
mushrooms, spinach, jus

grilled skirt steak roasted potato & charred corn succotash, piquillo pepper chutney

homestead mango cobbler sweet biscuit topping, buttermilk ice cream

dark chocolate budino cake pistachio crumb, olive oil ice cream

key lime bar graham cracker crust, key lime curd, coconut sherbert

*subject to change daily