

BRAMBLE & HARE

7/12/18 DATE
Dinner PREP BY
<input type="checkbox"/>

 TEAR HERE • KEEP THIS PORTION FOR YOUR RECORDS

Nº 01970

QTY	ITEM	PRICE
1	Small Plates:	
2	Sherried Mixed Mushrooms, Almond-Beet Pesto	\$9
3	Field Greens Salad, Apple, Cranberry, Bleu Cheese, Red Wine Vinaigrette	\$10
4	Mac & Cheese (Add Fermented-Jalapenos+\$1) (Add House Bacon+\$2)(Add Caramelized Onions+\$1)	\$6
5	Selected Cheeses, Chef's Accoutrements	\$15
6	Farm Snap Peas, Pistachio Tarator	\$6
7	Farm Beet & Fava Bean Salad, Balsamic Syrup, Basil, Buttermilk-Goat Cheese Spread, Spring Onion	\$9
8	Marinated Olives	\$4
9	Tunis Lamb Rib, Fig Puree, Herb Salad	\$10
10	3 Course Farm Dinner: \$35 Includes your choice of appetizer, entree & dessert	
11	Appetizers:	
12	Salmon Tartare, Salsa Verde, Greens, Toast Points	\$10
13	Sautéed Fresh Fava Beans, Mint Crème Fraiche	\$9
14	Strawberry Salad, Farm Greens, Chèvre, Sunflower Seeds, Balsamic Vinaigrette	\$9
15	Entrees:	
16	Poached Salmon, Broccoli, Herbed Freekeh, Snap Peas & Lemon Vinaigrette	
17	Mulefoot Pork Green Chili, Avocado Puree, Carrots, Cumin Rice & Guajillo Chili Sauce	
18	Roasted Root Vegetable Coconut Green Curry, Braised Greens & Quinoa	
19		
(FOR OFFICIAL USE ONLY)		
UNIT NO.	REMARKS	DELIVERED BY
		TOTAL VALUE

IF NOTATIONS ARE MADE ON THE BACK, MARK X HERE

Nº