

Love Apple Farms

JUNE FIRST FARM DINNER

Chef Brenden Darby

Appetizers

*Apple Chips with Chevré and Marinated Olives
Traditional Spanish Salmorejo*

Amuse bouche

Creamy Carrot Custard with Wild Sorrel and Bronze Fennel Pearls

First Course

*Handmade Mozzarella with Confit of Peppers and
Strawberry Reduction*

Second Course

Grilled Summer Squash stuffed with Roasted Corn and Braised Quail

Entremet

Beet and Basil Popsicle

Third Course

*Sous Vide Pork Loin, Caramelized with Figs, on a bed of Grilled Leeks,
Crackling, and Artichoke*

Dessert

*Grilled Apricots with Rhubarb Chips, Chamomile and
Calendula Syrup*