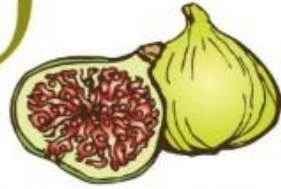


farmer's table



FRESH • HEALTHY • DELICIOUS



"Duet Style"
Lunch or Dinner



Beverages

Filtered Water, Freshly Brewed Coffee, Hot Tea, Iced Tea and Lemonade

included in all options

Assorted Sodas

\$7 per person

Chilled Juices

\$7 per person

Florida Fresh Orange, Cranberry, Pineapple & Grapefruit Juice

Farmer's Duet Style Plated Lunch or Dinner

Includes Grilled Naan & Farmer's Table Hummus

Starters *Choice of (1)*

included in all plated options

Farmer's Table Vegetable Soup (v/gf)

Butternut Squash Soup (v/gf)

Farmer's Salad (v/gf)

Mixed Garden Greens, Organic Tomatoes, Cucumbers,
Sundried Cranberries, Candied Walnuts, Fig Vinaigrette

Florida 77 (veg/gf)

Field Greens, Oranges, Carrots, Hearts of Palm, Candied Cashews,
Mile Marker 77 Vinaigrette

Arugula & Beet Salad (v/gf)

Arugula Salad, Beets, Goat Cheese, Toasted Pistachios,
Pickled Red Onions and White Balsamic Vinaigrette

Eggless Caesar Salad (veg)

Romaine Hearts, Shaved Parmesan, Garlic Lavash Crisp

Mediterranean Salad (veg/gf)

Artisanal Greens, Peppers, Tomatoes, Cucumbers, Red Onion, Olives,
Feta Cheese, Oregano Citronette Vinaigrette

Farmer's Caprese (veg/gf)

Organic Tomato, Fresh Mozzarella, Arugula, Basil Pesto
Drizzle & Balsamic Concentrate



(v): Vegan (veg): Vegetarian (gf): Gluten Free

all pricing is subject to a 24% service charge and 6.5% state sales tax

"Duet Style" Plated Lunch or Dinner Options (Please Select Two Proteins)

Seafood

Salmon
Snapper
Mahi Mahi (seasonal)
Shrimp

Meats

Chicken
Pork Loin
Short Rib

Additional Price Per Person

\$12 Petite NY Strip Steak
\$16 Petite Filet Mignon

(Specialty Meats & Fish available upon request)

Sauces (Beef):

Chimichurri (v/gf)
Mushroom Bordelaise (gf)
Creamy Horseradish Sauce (veg/gf)
Port Demi-Glace (gf)
Brandy Peppercorn Au Jus (gf)
Truffle Chive Aioli (veg/gf)

Sauces (Chicken & Fish):

Provençal (v/gf)
Pineapple Salsa (v/gf)
Ginger Sesame Sauce (v/gf)
Buffalo Sauce (v/gf)
Pomodoro (v/gf)
Olive & Sun-Dried Tomato Tapenade (v/gf)
Mango Salsa (v/gf)
Marsala (v/gf)

Sides Choice of (2)

Oven Roasted Brussels Sprouts (v/gf)
Spaghetti Squash, Organic Spinach & Tomato (v/gf)
Roasted "Ratatouille" Veggies (v/gf)
Tuscan White Bean – Vegetable Ragout (v/gf)
Sesame Garden Vegetable Fried Rice (v/gf)
Maple Whipped Sweet Potatoes (v/gf)
Roasted Fingerling Potatoes (v/gf)
Farmer's Yukon Gold Oven "Fries" (v/gf)
Roasted Garlic Mashed Potatoes (gf)



Duet Style Dessert *Choice of (2)*

Tiramisu

Lady Fingers, Espresso and Vanilla Mascarpone Cream

Chocolate Layer Cake

Chocolate Ganache Sauce and Topped with Fresh Organic Berries

Strawberry Shortcake

Shortbread Cookie and Vanilla Scented Whipped Cream, Strawberry Sauce

Carrot Cake (v)

Walnut and Raisin Cake, Cream Cheese Frosting and Caramel Sauce

Key Lime Pie

Gingersnap Crust and Berry Coulis

Pot De Crème (v/gf)

Vegan Whipped Cream with Fresh Organic Berries

Caramel Cheesecake (veg)

Traditional Cheesecake with Caramel Sauce

Lunch - \$52 Per Person

Dinner - \$65 Per Person

(v): Vegan (veg): Vegetarian (gf): Gluten Free

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