

FARM WINTER SUPPER



APPETIZERS

RICOTTA \$17.00

Farm made ricotta .
Citrus, chili, herbs, fresh radishes & pickles.

BURRATA \$16.00

House made with tapenade & grilled bread.

WALK THROUGH THE GARDEN \$18.00

A selection of today's freshly harvested vegetables.

SALADS & SOUPS

WARM TOMATO SOUP \$12.00

Parmesan croutons , black lentils and olive oil .

ROASTED POTATO SOUP \$12.00

Farm poached egg and sweet potatoes.

SEASONAL SALAD \$11.00

Field greens, raw seasonal vegetables,
lemon vinaigrette.

WHEAT BERRIES & KALE \$18.00

Kale grows all year and here we use the small
tender leaves, grilled onion halves, parsley
and chive leaves, figs, lemon and wheat berries.

COUSCOUS \$17.00

A cold salad with herbs and roasted winter
vegetables , light and fresh .

QUINOA \$22.00

Toasted, cooked and cooled quinoa is mixed
with pickled papaya, herbs and poached shrimp.

PASTAS

FARM FETTUCCINI \$22.00

Home made pasta and field vegetables .

LAYERED ROASTED VEGETABLES \$19.00

Garlic pasta, mozzarella, zucchini, sweet onions,
bell peppers and tomato sauce.

BLACK ANGEL HAIR PASTA \$27.00

House made pasta with garlic and local shrimp.

WINTER FARM VEGETABLE RISOTTO \$23.00

Flora's field vegetables, sweet corn and chicken broth.

HOUSE MADE GNOCCHI \$25.00

Winter field vegetables, light tomato sauce.

MAINS

CATCH OF THE DAY \$32.00

Farmed tender vegetables and thyme infused fish broth.

LEMON CHICKEN \$25.00

Chicken cutlets served with lemon, white wine and
herb mustard spätzle.

*Our winter supper menu is based on the bounty the
fields provide during our harvest season .Heirloom
tomatoes, root vegetables, squash,asparagus & beans
make up the base of our fall-winter menu .*

See our Ranch menu for more options

ALL PRICES ARE IN USD 16% IVA Not Included

18% SERVICE FEE Added to Groups of 6 OR MORE  VISA, MC and AMEX Accepted

*Due to the current fluxuation of the Peso, our prices are temporarily in Dollars EXCHANGE RATE \$ 16.50 PESOS.