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## SUMMER PLATED MENU

JUNE - SEPTEMBER

### PASSED APPETIZERS

3 SELECTIONS - \$15

5 SELECTIONS - \$25

#### FRIED CHICKEN AND BISCUIT

Peach Jam, Watercress

#### BEEF TARTARE BAGUETTE

Breakfast Radish, Salt Cured Egg Yolk

#### CHICKEN PÂTE

Country Toast, Pickled Strawberry, Mustard Seed,  
Smoked Salt

#### PETITE BURGER

Melted Onion, 1000 Island, Fiscalini Cheddar

#### SONOMA FIG

Filled with Local Goat Cheese, Crispy Prosciutto,  
Estate Honey

#### BLACK TRUFFLE CHICKEN HAND PIE

Fresh Herbs, Mushrooms, Truffle Butter Crust

#### BABY BUFFALO MOZZARELLA

Serrano Ham, Summer Romanesco

#### SPICY TUNA POKE

Crispy Wonton Cone, Roe, Radish Sprouts

#### LOBSTER ROLL

Drawn Butter, Spicy Aioli

#### CHILI LIME ROCK SHRIMP SKEWER

Grilled Cherry Tomato, Manchego Cheese

#### GREEN GODDESS QUAIL EGG

Chive, Trout Roe

#### CHICKEN SALAD IN CRISPY WONTON

Toasted Almond, Poppy Seed, Grape

#### HEIRLOOM CHERRY TOMATO

+ FETA PITA POCKET

Garden Basil, Kalamata Olive Aioli

#### WATMAUGH STRAWBERRY

BALSAMIC CROSTINI

Whipped Ricotta, Tiny Basil

#### AVOCADO TOAST

"STREET CORN" STYLE

Roasted Corn, Queso Fresco, Chili, Lime

#### COMPRESSED WATERMELON

LOLLIPOP

Lime, Mint, Maldon Salt

#### GARDEN TOMATO GAZPACHO

Local Olive Oil, Sea Salt, Black Pepper

#### CHILLED GREEN PEA SOUP

Crème Fraîche, Preserved Lemon,

Borage Flower

### STATIONARY APPETIZERS

#### CHEESE + CHARCUTERIE

Artisan Cheese, Charcuterie, House-made Crackers, Local Fruit,

House-made Preserves, Focaccia, Honeycomb

Cheese Only - \$10 per person

Cheese + Charcuterie - \$15 per person

#### HOG ISLAND OYSTER BAR

Mignonette, Hot Sauce, Fresh Horseradish, Lemon

\$16 per person

#### WARM MOZZARELLA STATION

Grilled Bread, EVOO, Aged Balsamic

Chef Prepares Mozzarella at the Station

\$15 per person

#### SEASONAL ORGANIC VEGETABLES

FROM THE GARDEN

Green Goddess Yogurt, Whipped Goat

Cheese + Shallot Dip, Chive Oil

\$6 per person

# BREAD SERVICE

INCLUDED

LOCALLY MADE FRENCH BAGUETTES  
High Fat Butter, Flaked Salt

FRESH FOCACCIA  
Wild Cherry Tomato and Basil

## PLATED

\$100 PER PERSON - INCLUDES STARTER AND ENTRÉE

### FIRST COURSE

CHOOSE ONE

STRAWBERRY GAZPACHO  
Black Pepper, Strawberry Sofrito, Basil Oil,  
English Cucumber

COOL ORANGE MELON  
COCONUT CURRY  
Jalapeño, Purple Basil, Crispy Shallot

PEACH + TOMATO PANZANELLA  
Cabernet Vinaigrette, Mint, Feta

BABY ICEBERG WEDGE  
Buttermilk Herb Ranch, "Everything" Crunch,  
Cherry Tomato, Leek Sprouts

MIXED SALAD  
Crispy Chickpeas, Marinated Feta,  
Citrus-Dijon Vinaigrette, Fennel Frond

SUMMER KALES + CHARD  
Picked Green Peach, Toasted Pecan,  
Red Plum, Sumac Vinaigrette

CALIFORNIA CAESAR  
Little Gems, Chicories, Breadcrumb Anchovy,  
Soft Boiled Egg

LITTLE GEM SALAD  
Shaved Radish, Cucumber, Mint, Marinated Feta,  
Crispy Pita, Sumac Vinaigrette

BURRATA + PEAS  
Pea Purée, Breadcrumb,  
Lemon Argumato

### SECOND COURSE

CHOOSE THREE

RED WINE BRAISED SHORT RIB  
Onion Soubise, Grilled Leek, Potato Pavé

NY STRIP STEAK  
Pomme Purée, Tomato and Grilled Onion Relish

SLOW ROASTED LAMB SHOULDER  
Chermoula, Zucchini, Peas, Mint

CRISPY SKIN CHICKEN ROULADE  
Creamy Polenta, Summer Greens,  
Honey-Sherry Agrodolce

CHICKEN IN WINE  
Mushrooms, Spring Onions, Butter Potatoes, Bacon

BUTTER BASTED SEA BASS  
Corn Pudding, Tomato Salad, Herbed Gremolata

ROASTED PACIFIC OCEAN TROUT  
Bearnaise Mousse, Potato Confit,  
Spring Beans, Tarragon Glass

"TANK HOUSE FARMS" BEET RISOTTO  
Beet Greens, Balsamic, Cold Pressed Olive Oil  
*Vegan*

CRISPY PANISSE  
Summer Romesco, Charred Vegetables,  
Pea Shoots, Herb Oil  
*Vegan*

FRESH TAGLIATELLE PASTA  
Truffle Butter, Parmigiano-Reggiano, Black Pepper

BELLWETHER FARMS  
RICOTTA GNOCCHI  
Smoked Tomato-Parmesan Butter,  
Summer Succotash, Breadcrumb

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# DESSERTS

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## SMALL BITES

PASSED - 3 FOR \$14 PER PERSON

STATIONARY - 5 FOR \$16 PER PERSON

POT DE CRÈME  
Salted Caramel, Brownie Crunch

NECTARINE SHORTCAKE  
Orange Blossom Whipped Cream

CHOCOLATE BOUCHONS

COCONUT LIME PANNA COTTA  
Tamarind Granola

FRENCH MACARONS  
Farm Peach Linzer  
Lemon  
Raspberry

BUTTERMILK CARROT CAKE

STRAWBERRY-PINK  
PEPPERCORN PAVLOVA

STRAWBERRY WHOOPIE PIES  
Strawberry Cream Cheese Filling

PETITE SUMMER TRIFLE  
Champagne Marscapone, Lavendar Macerated  
Summer Fruit, Lemon Curd, Pound Cake

## COOKIE BAR

\$6 PER PERSON (CHOOSE 3)

KAHLUA-CHOCOLATE CHIP  
WITH SEA SALT

BROWN BUTTER OATMEAL RAISIN

CHEWY EARLY GREY  
+ BERGAMOT SUGAR

FLOURLESS PEANUT BUTTER

CHEWY ROSE CARDAMOM SUGAR

## DIRTY GIRL DONUTMINIS

\$8 PER PERSON (CHOOSE 4)

## SKILLET PIES + COBBLERS

\$8 PER PERSON

RED PLUM COBBLER  
Elderflower Cream

SLOW COOKED APPLE PIE  
Salted Caramel

CHERRY FRANGIPANE ALMOND PIE

## FAMILY STYLE

\$10 PER PERSON

CITRUS PUDDING CAKE  
Lavendar Macerated Strawberries, Chamomile  
Whipped Cream, Honeycomb

DARK CHOCOLATE POUND CAKE  
Chocolate Ganache, Toasted Marshmallow,  
Graham Crumble, Smoked Salt

STRAWBERRIES + CREAM  
Rose-Soaked Strawberries, Citrus Pound Cake,  
Heavy Cream, Dehydrated Strawberry, Pistachio

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## LIGHT SNACKS

\$8 PER PERSON

LOVE ME TENDER  
Grilled Cheese with Crispy Chicken Tenders on the Inside

PETITE BURGERS  
Special Sauce, Cheddar Cheese

STREET TACOS  
Grilled Skirt Steak or Chicken, Cilantro, Onion, Salsa

POMME FRITES  
Dipping Sauces: Ketchup, Spring Herb Ranch, Truffle Mayo

## CUSTOM MENU

For a personalized experience, our chefs will work directly with our client to develop a menu made entirely for them based off of their heritage, preferences, family-recipes and more. Once a menu is developed, the couple will enjoy a tasting created entirely for them.

\$1,000 additional fee