



FARM TO TABLE CELEBRATION

PICNIC STYLE

SATURDAY, JUNE 18 2022

MENU

ALL EGGS, BEEF, & VEGETABLES ARE PRODUCED BY
AMI FELLOWS AND STAFF

hors-d'oeuvre

Fried duck eggs with spanish paprika & capers
Kohlrabi cakes with preserved lemon and herb

salad

Spring mix lettuce, grilled spring onion, hakurei turnips, fennel bulb, and
radishes with lemon & dill vinaigrette

main

Vegetarian: Grilled oyster mushroom kabob with sesame butter sauce

Beef: Fresh herb marinated & grilled beef kofta kabob with mint sauce

sides

Grilled kale, cabbage, and oat medley

Smoked trout with golden beets and parsley

Roasted carrot hummus

Grilled flatbread with local honey

dessert

Hamantaschen cookies filled with fruit preserves



PRESENTED BY CHEF SUBARNA SIJAPATI

www.subarnascatering.com