



Lomar Farms

Harvest Dinner Menu

Saturday September 27th

Grazing Table Appetizers

- Sautéed spinach 3 cheese arancini with roasted red pepper cream sauce
- Roasted poblano and caramelized onion grilled cheese with a smokey roasted tomato spread
- Beef and ricotta mini meatballs with fire roasted tomato sauce

Soup Course

- Butter nut squash, carrot and leek soup with homemade croutons, herb oil, hot crispy oil



Entrée

- Mediterranean chicken skewers with charred herb salsa
- Maderian beef skewers with chimichurri drizzle
 - Gambas alla ajillo
- Platter of grilled vegetables with lemon tahini drizzle
- Charred corn and black bean salad with jalepeno lime dressing
 - Turmeric garlic rice
- Roasted baby potatoes with harissa butter and parsley
- Arugula salad with apples, pears, cranberries, candied pecans, shaved parmesean, red onion, apple cider vinaigrette

Dessert Table

- Mini smores bites
- Apple donut mini muffins
- Mini sea salt chocolate chip cookies