



Farm to Table *Menu*

COCKTAIL HOUR ON THE ROOF

Date & Spanish chorizo empanada with smoked black garlic aioli, **“Bolero Restaurante”**
Yam Tahini Bites, Green Goddess, **“Extraordinary Artisan Table”**

Pouring: Locally made Kombucha by “Kompoocha” / Artisan Meed, by “Batch Meed” / Wilson Creek Winery / 5 Wines

AT THE TABLE... “COMMUNITY COLLABORATION BY CHEF LEAH”

Goodness Grown, Artisan Breads, Chateau Blanc Temecula Olive Oil, Olives, Beet Hummus & Raw whipped butters

Farms: Chateau De Luz Temecula, Goodness Grown - Artisan Bread Maker

START... “EXTRAORDINARY ARTISAN TABLE”

Tahini Grilled Cauliflower, Pomegranate Reduction, Dukkha, Currants

Winery: Wilson Creek Winery **Farms:** Sage Mtn Farms

ENJOY... “BOLERO RESTAURANTE”

From the Farm to The Paella Pan... Saffron infused Bomba rice, roasted butternut squash, artichoke hearts,
piquillo peppers, sugar snap peas

Winery: Europa Village **Farms:** Patrice Farms, Rainbow / Sage Mtn.

SHARE... “EXTRAORDINARY ARTISAN TABLE”

Spit Fire Roasted Primal Pastures Chicken, Decadent Cracked & Smashed Chicken Fat Potatoes

Winery: Palumbo Family Vineyard **Farms:** Sage Mtn Farms / Primal Pastures / Temecula Olive Oil's Mediterranean Herb

LETTUCE... “CHEF HANY, CHEF LEAH”

Lil' Gem, pepita, torn herbs, sumac, local sheep's milk feta, lemon oregano vinaigrette

Farms: JR Organics/ Edge of Urban Farms- herbs/Drake Farms - Goat Feta

TALK... “EXTRAORDINARY ARTISAN TABLE”

Grilled Blood Orange Olive Oil Cake, cardamon whipped creme fraiche, orange sparkling wine reduction
“Extraordinary Artisan Table”

Winery: Palumbo Family **Farms:** Edge of Urban - citrus, Temecula Olive Oil Company- blood orange OO,
EAT Marketplace - Cultured Crème Friache

ROAST HOUSE COFFEE

Organic Premium Beans, Women Premium, Certified Organic, Fair Trade, Shade Grown... **Vive la Noche** (dark roast) from
Peru with notes of bakers' chocolate, cedar & smoke