

FT

FOLKTABLE

CATERING

REHEARSAL DINNER PACKAGES

MENU 1

HEIRLOOM TOMATO SALAD

Pickled Red Onion, Grilled Baby Corn, Avocado Mousse, Pea Shoots, Micro Cilantro, Compressed Cucumber, Burrata Cheese, Poblano Green Goddess Dressing

SOUS VIDE NEW YORK

Herb Marinated New York, Sweet Corn Pomme Purée, Black Garlic Bordelaise, Cippolini Onion, Maitake Mushroom, Micro Celery

PAN SEARED SEABASS

Corn Pudding, Tomato Corn Relish, Pea Shoots, Gremolata, Pickled Red Onion

MENU 2

SUMMER LETTUCE SALAD

Shaved Rainbow Baby Carrot, Watermelon Radish, Butter Lettuce, Toasted Pepitas, Shaved Parmesan, Truffle Local Honey Vinaigrette

BRAISED SHORT RIB

Onion Soubise, Charred Leek, Potato Pave, Popcorn Shoots, Pedro Ximenez Demi Glace

GRILLED SCALLOPS

Heirloom Tomato Roasted Shallot Beurre Blanc, Summer Garden Ratatouille, Pickled Asparagus, Chive Oil, Celery Hearts

ROASTED BRASSICAS

Tri Colored Cauliflowers, Curried Golden Raisins, Local Honey Sea Salt Yogurt, Herbed Cous Cous, Dukkah Spice Infused Oil, Toasted Pine Nuts
Vegetarian Option
