



# HARVEST KITCHEN

## Cocktail Party

### tray pass + stationary

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#### belgian frites [gf]

blanched + fried Kennebec, sea salt, perfect roasted garlic aioli

#### truffled white bean crostini [v] [gf]

garlic truffle white bean puree, roasted fennel, fried brussel leaf

#### chick n' a blanket

rosemary savory pancake, seasoned fried chicken bite  
citrus + cayenne spiced honey

#### strawberry ceviche [gf]

local seasonal fish, Suzie's strawberries, red onion, citrus, fried plantain

#### charcuterie

selection of salami + cheeses, house pickled whole vegetables  
garlic aioli, house mustard, crostini's, fresh fruit

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**[v] vegan (no animal or dairy ingredients) [gf] gluten-free (no wheat or glutinous ingredients)**

Nearly all produce sourced from local, organic farms. Visit [harvestkitchen.com](http://harvestkitchen.com) to view our sources.



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### from the field

[replaces charcuterie station]

#### mexi-kale tostada [gf]

raw chopped kale, red onion + sweet pepper,  
avocado lime cilantro dressing, mini tostada, cotija cheese

#### roasted broccoli mac n' cheese [v] [gf]

baby broccoli, aged cheddar + smoked gouda béchamel

### from the pasture

[station situated next to "from the field"]

#### chorizo slider

Niman Ranch pork, house seasoning, baked quail egg, arugula,  
mini brioche bun

#### flank steak taco

black pepper crusted Marin County grass-fed flank steak,  
horseradish cream, pickled red onion, flax seed tortilla

#### chipotle bison lollipop

sweet + spicy sauce, epazote cream

### late night

[served from the Harvest Kitchen gastrotruck]

#### "cubanito"

mojo roast pork, ham, swiss, Dijon citrus aioli, pressed torta bread

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