FARMHOUSE kitchen

Dine Out Delray FOR LUNCH \$20/GUEST + DRINK + TAX + GRATUITY

Appetizer Choices GREEK STYLE AVOCADO TOAST FETA. TOMATO, PICKLED ONIONS, CUCUMBERS

KALE YEAH SALAD

GIANT BEANS, PUMPKIN SEED GRANOLA, GOAT CHEESE, ROASTED CAULIFLOWER

Lunch Choices

FARMTOWN SANDWICH

CAJUN CHICKEN, SMOKED GOUDA, RED ONION, APPLE & ARUGULA

MONTANA AVE

CUCUMBER, PICKLED ONION, AVOCADO, FETA, GRILLED TOMATO

Sweet Choices
WARM DOUBLE FUDGE BROWNIE
LEMON RICOTTA CHEESECAKE

Enjoy!

FARMMOUSE kitchen

Dine Out Delray FOR DINNER \$40/GUEST + DRINK + TAX + GRATUITY

Appetizer Choices CRISPY ZUCCHINI CHIPS

LEMON CAPER DIP, PARMESAN

BUFFALO STYLE CAULIFLOWER

ALMONDS, HERB RANCH, CELERY, CARROTS

CHARRED OCTOPUS

EGGPLANT, CILANTRO, PAPA BRAVAS, SMOKED PEPPER

Dinner Choices

GRILLED SKIRT STEAK

YUKON TRUFFLE MASH, PICKLED ONION MARMALADE, BROCCOLINI

TERIYAKI GLAZED SALMON

TAMARI TERIYAKI GLAZE. PAPAYA SLAW

RATATOUILLE CASSEROLE

SUMMER SQUASHES, EGGPLANT, ARTICHOKE, ARUGULA, POMODORO, MOZZARELLA

Sweet Choices

WARM DOUBLE FUDGE BROWNIE LEMON RICOTTA CHEESECAKE



Juicing class at Gary Rack's Farmhouse Kitchen

August 2nd, 2017 2:30-3:30 p.m. \$10/guest to attend

(Limited to 20 guests)

Creating your own signature juice demo on Farmhouse's JUST GOOD JUICE (watermelon citron, Kicking Carrot, K-napple)

Demo by Celebrity Chef Ed Mc Cabe

Learn about:

Juicing in Season

Benefits of Juicing

Juice Ideas

Easy Recipes to take home

1 Juice for the road for guests