



Herb Gardener's Luncheon

July 16, 12:00 pm

CASH BAR

Featured Cocktails

Lavender Blueberry Margarita (tequila)

"The Grazing Buzz" (Gin, thyme, inn honey, lemon)

Honey Grapefruit & Thyme Mocktail

Hibiscus Mule Mocktail

Basil Lime Gimlet (vodka)

Garden Mint Mojito (white rum, mint, lime, simple syrup, sparkling water)

MENU

\$37.50 per person (plus 20% service + sales tax)

Welcome Beverages

Chamomile Lemonade

Garden Mint & Citrus Infused Water

First Course

Fresh Garden Tomato Soup with Heirloom Basils

Served with caramelized sweet onion focaccia sprinkled with rosemary sea salt

Second Course (Choice of)

Lemon Herbed Chicken Salad with Chickpeas, Quinoa & Tarragon Vinaigrette

Served over mixed greens and garden herbs

Or

Roast Garden Vegetable & Dill-Chive Goat Cheese Tart

Served with mixed greens and garden herbs

Third Course

Organic Blueberries with Minted Honey Greek Yogurt

Lavender Sugar Cookies