

RUSTIK FARM CO • RUSTIK CHEF

Root To Table

Summer

A Root-to-Table Journey in Four Courses

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Guests begin with shared appetizer platters, then move into a plated progression — starter, main, and dessert — built on root-to-table cooking that uses each seasonal ingredient from root to leaf. Menus showcase farm-driven, globally inspired cuisine and can be tailored to suit any event style, from casual gatherings to more formal occasions.

Appetizers Served Family Style on Shared Platters • Starter, Main & Dessert Plated Individually

APPETIZERS *(Choose up to Three)*

Heirloom Tomato Carpaccio
basil oil, flaky sea salt, aged balsamic

Chilled Cucumber & Melon Soup Shooters
mint, lime

Grilled Zucchini Ribbons
lemon, mint, shaved pecorino

Watermelon & Feta Skewers
mint, balsamic glaze

Corn & Cherry Tomato Ceviche Cups
lime, cilantro, avocado

Charred Eggplant & Herb Dip
grilled flatbread, olive oil

STARTER *(Choose One)*

Heirloom Tomato & Peach Salad
burrata, basil, aged balsamic

Chilled Corn & Basil Soup
crème fraîche, chives

Shaved Summer Squash Salad
mint, lemon, pecorino

Watermelon & Cucumber Gazpacho
mint, lime

Grilled Peach & Arugula Salad
goat cheese, balsamic

Heirloom Tomato Gazpacho
cucumber, olive oil, herbs

MAIN *(Choose One)*

Grilled Wild Salmon
summer succotash, lemon herb butter

Grilled Lemon Herb Chicken
charred corn & tomato salad

Seared Ahi Tuna
summer vegetable slaw, sesame ginger vinaigrette

Grilled Vegetable Napoleon (v)
zucchini, eggplant, tomato, basil, light tomato coulis

Grilled Shrimp Skewers
charred corn & heirloom tomato salad

Herb Marinated Grilled Swordfish
summer vegetable ratatouille

DESSERT *(Choose One)*

Peach & Basil Sorbet

Watermelon Mint Granita

Lemon Olive Oil Cake
citrus glaze

Berry & Mint Fruit Salad
honey lime drizzle

Nectarine & Almond Galette

Coconut Lime Panna Cotta
toasted coconut

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MENU BY RUSTIK CHEF

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