HAYSTACK JULY BENEFIT

RAW BAR

Oysters from Deer Isle Oyster Company
  Mignonette
  Horseradish
  Lemon
  Homemade hot sauce

Mussels Escabeche

GRAZING TABLE

Labneh Dip
  torn olives, lemon, herbs, spruce tip oil

Hummus
  peppers and spring onions sott’olio

Kate’s Butter + Anchovies
  melted leeks, lemon zest

Cheese + Charcuterie
  homemade pickles, lilac honey, fruit

Crudite
  Homemade seed + local seaweed crackers
  Tinder Hearth bread

PASSED

Crudo
  Carrot, caviar lime, tarragon oil

Polenta
  roasted sungolds, farmstead cheese

Lamb Meatball
  Oregano pesto

DESSERT

Yellow Birch Farm Goat Cheese Tartlets
  lilac honey, strawberries

Dark Chocolate Tart

Blueberry Lemon Pavlova

Fennel Mint Limeade       Beet + Rose Tonic