



a culinary arts & plant sciences collective

COOL SEASON FALL FLAVORS SAMPLE MENU

POTAGER AOC MENU

A SAVORY BEGINNING

APPLE CHUTNEY & GOAT CHEESE MEDALLIONS
&
CURED HERBES AROMATIQUES ET ÉPICES OLIVES

SALADE DE LAITUE "A SIMPLE BIBB LETTUCE SALAD"

THE MAIN COURSE

SAVORY BUCKWHEAT CREPES WITH MUSHROOMS, MORNAY SAUCE & TARRAGON

A SWEET ENDING

PUMPKIN OLIVE OIL CAKE WITH A CARDAMOM COMPOTE & PEAR CRÈME

FOR SIPPING

ARCH DE TRIUMPH SPARKLING APPLE CIDER

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WARM SEASON SAMPLE MENU

POTAGER AOC MENU

A SAVORY BEGINNING

BAGNA CAUDA WITH LATE SPRING GARDEN VEGETABLES

HERB CHERVE CROSTINI & CITRUS CURED OLIVES

THE MAIN COURSE

GARDEN LETTUCES SALMON NICOISE WITH GRIBICHI SAUCE

OR

GARDEN LETTUCES LOCAL CURED BACON, LEEK & DUCK EGG QUICHE

A SWEET ENDING

MEYER LEMON & LAVENDER OLIVE OIL CAKE PAIRED WITH A SEASONAL FRUIT CURD

FOR SIPPING

SPARKLING VERBENA & HONEY BLOSSOM TISANE

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SIMPLY CELEBRATING CITRUS SAMPLE MENU

A SAVORY BEGINNING

*LEMON BATH BAGNA CAUDA, FEATURING "SPRINGS BEST, BABY VEGETABLES
ANTIPASTI"*

SECOND

CRÈME BROCCOLINI SOUP WITH TANGERINE AIOLI & PISTACHIOS

MAIN

*FARRO WITH ASPARAGUS, LEMON PRESERVE, GREEN GARLIC, BLACK TRUMPET
FUNGI, SPRING GREENS & PECORINO*

SWEET ENDINGS

*LEMON & LAVENDER OLIVE OIL CAKE, PAIRED WITH A MEYER LEMON CURD
FINISHED WITH EDIBLE FLOWERS*

FOR SIPPING

SPARKLING RUBY RED & HIBISCUS FLEURS TISANE

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