

# farmhand seasonal dishes

At Farmhand Kitchen, we design each menu from scratch to match what we have coming from the farm to what our clients would like to serve. In addition to the seasonal menu samples on our website, the following are dishes we love to create to give you an idea of our range and inspire your own unique menu. Many items can be altered and updated to suit any palate.

We look forward to bringing our farm to your table!



# spring on the farm

Springtime on the farm is all about preparation. The greenhouse is full of seedlings just waiting for the winter rains to stop so they can be cultivated and put into the ground. This is when we prepare and amend our beds with the nutrients the crops will need for the year. We also resume planting our crops that have a quick turnaround in the garden, such as radishes, potatoes, and mustards. From a culinary perspective, Spring is all about greens: lettuces, green garlic, green english peas and tender green shoots of spring onions. Spring is about remembering what fresh, crisp vegetables taste like.

## hors d'oeuvres

crostini, butter bean hummus,  
spring peas, feta

cucumber, smoked salmon,  
crème fraiche, dill

leek and parmesan croquettes, aioli

crostini, fava bean purée,  
romanesco, spring onions

homemade puff pastry with  
preserved tomatoes and ricotta

assorted cheeses and charcuterie,  
olives, almonds, dried fruit, crackers

housemade spring onion foccacia,  
greens, garlic and lemon and chile

warm black pepper and  
chive gougères



### first courses

roasted asparagus, spring greens,  
soft-cooked egg, radish, parmesan,  
confit shallot vinaigrette

little gems, winter citrus, avocado,  
dill, almonds, citronette

marinated tri-color beets,  
almond butter, sheep's feta, arugula

chicory caesar, torn garlic croutons,  
pecorino, anchovy dressing, fines herbes

wild arugula, delicata squash, pecans,  
crispy quinoa, feta, herbed yogurt

### entree courses

veal piccata, wild mushrooms,  
roasted spring carrots, capers, parsley

Snake River bavette, spring onions,  
green garlic, creamer potatoes,  
braised kale, onion soubise

braised spring lamb, celery root and  
potato gratin, long-cooked broccoli,  
breadcrumb salsa verde

McFarland Springs trout,  
fava bean and spring onion ragout,  
farro verde, meyer lemon

ricotta malfatti, erbetto chard, green  
garlic, crispy shallots, parmesan brodo

### mid courses

local halibut crudo, celeriac remoulade,  
blood orange, avocado,  
meyer lemon salsa verde

homemade pappardelle, caramelized  
spring onions, wild mushrooms,  
crème fraîche, parmesan

homemade cavatelli,  
preserved early girl tomatoes, ricotta,  
fennel sausage, broccolini

burrata, warm garlic bread,  
roasted beets, prosciutto, walnuts

potato gnocchi, spring peas,  
wild mushrooms, pancetta,  
brown butter, pecorino

### desserts

strawberry rhubarb tart,  
vanilla bean chantilly

meyer lemon tart, shortbread crust

citrus almond cake,  
whipped crème fraîche,  
candied orange peel

butterscotch pot de crème,  
maple whipped cream,  
salted cashew cookie

buttermilk crème brûlée,  
shortbread cookie

bing cherry clafoutis, ricotta ice cream

# summer on the farm

Summer on the farm is a constant blur of activity. New seedlings go into the ground every week and need a lot of attention to set them up for a healthy harvest. The first items planted in the Spring, like potatoes, are ready to harvest by early July. Then, that patch can be turned over for a fall crop. The greenhouse is very active all Summer, with new seeds sprouting every three weeks. From a culinary perspective, Summer is all about the quick growing crops - potatoes, summer beans, zucchini and cucumbers. As Summer wraps up in August and September, we start to sink our teeth into tomatoes, peppers and eggplant - the vegetables that we all long for in the middle of winter. Summer is about watching as all of your hard work reaps its rewards.

## hors d'oeuvres

crostini, eggplant caponata, feta

cucumber, cured wild salmon,  
crème fraiche, dill

leek and parmesan croquettes, aioli

homemade italian sausage skewer,  
charred cipollini onions, mustard

little gem lettuce cups,  
cured bay anchovies, garlic breadcrumbs

ligurian focaccia, basil pesto,  
cherry tomatoes

warm black pepper and chive gougères

sungold and sweet 100 tomatoes,  
bocconcini, basil, skewer



### first courses

brokaw avocado, first of the season  
summer corn, sungold tomatoes, basil

summer farm lettuces,  
garlic breadcrumbs, parmesan,  
simple vinaigrette

marinated beets, shaved summer  
squash, candied walnuts, feta, cilantro

marinated serpent cucumbers, dill,  
mint, yogurt, za'atar, pita croutons

wild arugula, frilly mustards, bing  
cherries, peaches, ricotta,  
pickled onions, almonds

### entree courses

Snake River bavette, sweet corn, crispy  
potatoes, sauce romesco, salsa verde

organic chicken confit, grilled summer  
squash, torn garlic croutons, basil pesto

wild king salmon, sungold tomatoes,  
garlic, sauce bearnaise, creamer potatoes

fresh summer polenta, eggplant  
caponata, feta, crispy onions

grilled homemade spicy italian sausages,  
garlic smashed potatoes,  
caramelized onions, grilled broccolini,  
meyer lemon salsa

achiote-marinated pork tenderloin,  
sweet corn and bacon ragout,  
porcinis, spigariello

### mid courses

wild salmon crudo, shaved cucumber,  
basil, caper relish, crème fraîche

homemade fettuccine, summer corn,  
chanterelles, basil, pancetta, parmesan

homemade orecchiette, cherry  
tomatoes, oregano, ricotta,  
fennel sausage, broccolini

fresh burrata, summer peaches,  
gastrique, spiced almonds

marinated sweet potatoes, crema,  
salsa macha, cilantro, mint, dill

marinated grilled summer squash,  
butter bean hummus, sweet basil

### desserts

peach crumble, pecan oat crunch,  
vanilla bean ice cream

warm almond cake, figs, balsamic,  
whipped crème fraîche

chocolate pot de crème,  
fresh summer berries, whipped cream

plum tart, frangipane, basil cream

grilled peaches, almond ice cream,  
caramel drizzle

summer berry pavlova, lemon curd

# fall on the farm

Fall on the farm is all about harvest and preparation for Winter. The field is abundant with the best of the Summer produce - tomatoes, peppers and eggplant. The Fall crops are also hitting their peak - pumpkins, kale, spigariello and chicories. There is so much abundance it can be hard to choose what to cook. The greenhouse is almost empty except for our succession plantings of lettuces and the herbs we move in to keep warm in the Winter. Towards the beginning of November we do a final cultivation with a cover crop and tuck our beds in for the year. From a culinary perspective, Fall is a little of everything: tomatoes, winter squash, chicories, peppers, lettuces and cabbages. Fall is about really feeling the abundance of nature.

## hors d'oeuvres

potato and kale croquettes,  
smoked paprika aioli

brioche crostini, duck liver paté,  
mission fig compote

SF bay boquerones,  
castelvetrano olive relish, crostini

grilled oyster, garlic, lemon zest,  
parmesan, spinach

arancini, mozzarella,  
spiced green zebra tomato jam

sungold cherry tomato, smoked  
mozzarella, basil, balsamic, skewer

crostini, eggplant caponata, basil

## first courses

baby escarole, heirloom tomatoes,  
local cured anchovies,  
castelvetrano olive tapenade

little gems, sweet corn, avocado, dill,  
almonds, warm bacon vinaigrette

sungold and sweet 100 tomatoes,  
bocconcini, purple ruffle basil, balsamic

chicories from the farm,  
persimmons, pecans, pecorino,  
sherry honey vinaigrette

wild arugula, delicata squash, pecans,  
crispy quinoa, feta, herbed yogurt

## mid courses

fresh burrata, marinated sweet peppers,  
basil pesto, pine nut relish,  
warm crusty bread

homemade egg noodle fettuccine,  
anaheim pepper piperade,  
roasted early girl tomatoes,  
spigariello, parmesan

homemade cavatelli, preserved  
sungold cherry tomatoes, ricotta,  
fennel sausage, broccolini

warm cast-iron corn bread, jalapeño  
butter, caramelized onions and  
fresh corn salsa

heirloom tomatoes, pickled shallots,  
lemon cucumbers, basil,  
capezzana olive oil

## desserts

preserved quince tart,  
maple whipped cream

mission fig and frangipane tart,  
warm fig jam, shortbread crust

citrus almond cake, whipped crème  
fraîche, candied orange peel

lemon and plum cake, almond crunch,  
vanilla bean ice cream

meyer lemon and huckleberry pavlova,  
blackberries, lemon verbena cream

## entree courses

pan-roasted organic chicken, jacob's  
cattle beans, wilted chicories, herb salsa

McFarland Springs trout, chickpeas,  
confit early girl tomato, greens,  
preserved lemon, charmoula

Liberty duck leg confit, butter beans,  
braised savoy cabbage, mustard, jus

Snake River Farms shortrib, celery root  
and potato gratin, sweet corn,  
tuscan kale, herb-breadcrumb salsa

stuffed delicata squash, gruyere,  
wild mushrooms, breadcrumbs,  
spinach, garlic, almonds

roasted local wild salmon, farro verde,  
cherry tomatoes, borlotti beans,  
shaved summer squash, basil pesto



# winter on the farm

Winter on the farm is all about taking care of the soil and preparing for the next year. The field has a few crops growing in it - the ones that will survive a frost, such as, cabbage, spigariello, chicories and kale. Beyond that, we sow a thick cover crop of white clover, purple vetch, fava beans, rye grass, buckwheat and a mix of hearty wild flowers. This mix will help to make the nitrogen in the soil available to our next year's crops, create pathways for water to drain out of the soil, and prevent erosion during the rainy season. It also looks very pretty. Winter is also a time that, as farmers, we get a little time to rest and recover. The day starts at 7am instead of 5am, and much of the work is in repairing the greenhouse, or tackling projects that you couldn't get to during the season. From a culinary perspective, Winter is all about preservation. There are a few items that are still in the field, but for the most part we cook with the foods that we preserved during their peak in the Summer - tomatoes, tomatillos, chiles and fruit jams, to name a few.

## hors d'oeuvres

prosciutto, fig jam, mint, crostini

brioche crostini, pimiento cheese,  
pickled peppers

homemade puff pastry,  
preserved tomatoes and ricotta

beef and pork meatballs, preserved early  
girl tomato sauce, parmesan

gougère mini-sandwich, prosciutto,  
arugula, caramelized onion

belgian endive, bay blue, apple,  
walnut, balsamic

stuffed medjool dates, chevré,  
pistachio, pomegranite





### first courses

winter chicories, oro blanco,  
brokaw avocado, parmesan,  
green goddess

little gems, brioche croutons, soft farm  
egg, confit shallot vinaigrette,  
winter truffle

baby escarole, duck confit, apples,  
pickled shallots, garlic croutons,  
warm duck jus vinaigrette

chicory caesar, torn garlic croutons,  
pecorino, anchovy dressing, fines herbs

wild arugula, roasted beets, red onion  
agrodolce, chevré, hazelnuts, balsamic

### entree courses

roasted organic chicken, herb crust,  
delicata squash panzanella, pine nuts,  
currants, savoy cabbage

McFarland Springs trout, chickpeas,  
couscous, almonds, sultanas, saffron,  
homemade lebneh, crispy shallots

Duroc pork belly confit, le puy lentils,  
mirepoix, pink lady apples, chervil,  
whole grain mustard, jus

Snake River Farms shortrib, creamer  
potato, red cabbage, whole grain mustard,  
salsa verde

confit king trumpet mushrooms,  
California polenta, wilted chicories,  
salsa rustica

### mid courses

butternut squash soup, rye croutons,  
prosciutto, crème fraîche, chives

homemade pappardelle, spigariello,  
braised pork shoulder, parmesan,  
black pepper

homemade potato gnocchi, preserved  
early girl tomato bolognese, ricotta

burrata, warm garlic bread, delicata,  
kale pesto, pine nuts

roasted cauliflower, broccolini,  
brussels sprouts, mejdool dates,  
kale salsa verde

### desserts

preserved quince tart,  
maple whipped cream

meyer lemon tart, shortbread crust

citrus almond cake, whipped crème  
fraîche, candied orange peel

chocolate pot de crème, raspberry jam,  
hazelnut cookie

pistachio crème brulée,  
shortbread cookie

upside down blood orange polenta  
cake, clotted cream

We look forward to  
bringing our farm to  
your table!



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