



Hunterdon Land Trust

WINE & ART AT THE FARM



Love Notes

asian pear, chevre, shallots, phyllo

Scallops Wrapped In Bacon

horseradish mayo

Vietnamese Radish Rolls

rice paper wrap, daikon, lettuce, mint, cilantro, tamarind dipping sauce

Retro Carnival Corn Dogs

yellow mustard dip

Mozzarella Pignoli Tartlets

toasted pine nuts, sundried tomatoes, basil

Cheesesteak Spring Rolls

spicy ketchup

Sesame Salmon Cones

lime-cured salmon, avocado, ginger, spicy sesame oil, toasted sesame seeds, cilantro, crispy cone

Prosciutto Manchego Croquettes

roasted garlic aioli

Red Beet Hummus Croustades

rye cracker, fennel sprig

Signature Drink: Peach Bellini

prosecco, peach nectar

Jersey Summer Harvest Table

garden vegetables raw, grilled, marinated, & pickled, with garden pesto; house sausages, country paté, pork rillettes, local charcuterie; house crackers, sourdough rounds

Vegetable Paella In The Big Pan

Spanish classic dish of bomba rice simmered in our mighty steel paella pan with mushrooms, "chorizo," chickpeas, red peppers, green peas, artichokes, olives, garlic, & fragrant saffron

Mini Cannoli

crispy mini cannoli shells filled with classic ricotta or chocolate cream, served with chocolate chips, toasted coconut, & chopped pistachios for dipping

