



The Week of July 31st, 2017

The Farm Report

Early season, peak season, late season, extended season: We work through the layers of the natural cycle to harvest numerous pieces of the plants growing phase. Flowers, peppers, tomatoes, ginger, lemon, cucumbers, pumpkins, rutabaga, onion, garlic, peaches, cabbage, and corn are each in their own season at *The Farm*. The season is perpetual.

Smyth Kitchen Notes

Updates by Chef John Shields for Smyth

Pumpkin seeds are so tender that they can be eaten raw. We serve them over a savory panna cotta of cooked and raw cucumber with farm aromatics-lemon verbena, mint, lemongrass, citrus leaf and new ginger.

White cucumbers are grilled over the hearth with a mix of herbs puréed and a beurre blanc sauce with pickled nasturtium flower vinegar base

The Loyalist Kitchen Notes

Updates by Chef Mark Bolton for The Loyalist

The Farm nasturtiums are chopped with parsley and green olives to make a salsa verde to dress stone fruit. We serve it alongside burrata and fried sourdough.

Cucumbers, compressed with yuzu kosho and shio koji, are dressed with fermented green garlic from first of the spring along with bronze fennel. They are accompanied by roasted wild striped bass with a beurre blanc made with koji water.

Finally, grilled corn on the cob, glazed in kasu butter, serves as a side dish for our 80 day aged ribeye.



SMYTH
THE
LOYALIST



THE
FARM
←