



The Week of August 7st, 2017

The Farm Report

July has rolled into August and the fruits of the summer have followed. We have been extremely busy at *The Farm* gathering all that the season has to offer.

Tomatoes in all sizes and colors have been filling our containers on a daily basis.

Summer squash in various shades of yellow, white and green are forming behind their flowers at a furious pace. Sometimes we miss picking one and find it the next day the size of football. The chickens love this error and hope we miss more.

Kakai squash are making the journey to *Smyth* due to their interesting hull-less seeds and savory oil. Last year this variety was tested after an inquiry from Chef John. This year we devoted an entire section to this unique vegetable.

Smyth Kitchen Notes

Updates by Chef John Shields for Smyth

We're showing off new summer pumpkin, whose seeds are incredibly tender with a savory panna cotta of gently cooked cucumber and a umami laden jus of tomato, kelp and fresh sea lettuce.

We are also focusing on serving a new style of creamed corn. Cold and raw corn is bound with the thickened corn juice, corn miso, various basil and a butter that has been cooked over the embers.





The Loyalist Kitchen Notes

Updates by Chef Mark Bolton for The Loyalist

We confit Harrison chicken thighs in duck fat and aromatics and then grill. They set atop a puree of charred summer squash and whipped into house-made yogurt and hot sauce. There are also whole roasted pieces of squash as well as pickled Jimmy Nardello peppers. The entire dish is blanketed with raw squash blossoms and dressed in lovage oil and chili vinegar. It is currently my favorite dish on the menu.

About twice a month we put on an aged beef rib special that sells out as fast as we put it out. Here is why: We stack up our rib racks from the aged ribeye and braise in kombu stock. The recipe changes every time and this week we took roasted red beets and re-roasted them in beef fat to concentrate the deep flavor. The beets are pureed with black garlic, pickled black raspberry, fermented garlic, coffee grounds, sorghum, pickle juice, and rosemary to form a luscious condiment for the special beef ribs.



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