



The Week of July 5th, 2017

The Farm Report

The Farm for Chef John Shields

Some plants on *The Farm* are harvested throughout their growing season. Others come all at once. For instance, various varieties of cabbage are beginning to be harvested now and will be brought back to the restaurants in volume.

Purslane, a succulent green that has a subtle acidic note, grows wild. In addition to the wild variety, there are two types for Smyth that are ready now.

Several varieties of Mizuna, a frilly mustard green, are maturing now and will be harvested at many stages of its life. This peppery green, red, or purple plant adds a peppery accent.

Marigold flowers and greens are also booming right now. These flowers are harvested constantly as their prolific blooms mimic citrus in flavor and color.

Smyth Menu Notes

Updates by Chef John Shields for Smyth

We are working on a new dessert that includes flavors of golden beets, sweet corn, blueberries and herbs. Golden beets have a remarkably similar flavor to corn so we are playing with both to create a dessert that tastes like summer! An ice made from golden beets, seasoned with sages, lemon verbena, mint and thyme, as well as sprouted corn pudding, a lemon thyme granite and blueberries lacquered in a citrus marigold crème anglaise.

We have made a Farm crudité where we gently pickle carrots and marigold flowers. This is seasoned with a lovage cream and a floss of smoked and dried Sockeye salmon.

Seeing *The Farm* cabbages growing in neat and tidy rows makes us happy! They are so perfectly asymmetrical, a true beauty of nature. We will harvest these cabbages to make sauerkraut to use throughout the year.

Lastly, we have a new a porcini dish that has pickled bone marrow, purslane, and farm lettuces. We then lather the dish in a farro koji hollandaise that is made with *The Farm* eggs, no less.





The Loyalist Menu Notes

Updates by Chef John Shields for The Loyalist

It's true. We're working on another burger! There are so many great features that a great burger can encapsulate. One that we love is the crunch of crisp fresh lettuce. This new burger (still in demo stage) will feature grilled bone marrow, our "steak sauce" mayo, crisp lettuce and a side of pickled Jimmy Nardello peppers.

We are also playing around with a crispy pig ear dish: sauerkraut mayo and dehydrated sauerkraut.

Some butternut squash that we fermented this winter has taken on flavors of passion fruit and melon. We hope to juice it, and incorporate it with a coconut curry fish dish.

