

EAT DRINK RI

# LAND AND SEA CULINARY SERIES

## CHEFS ELI DUNN & JORDAN GOLDSMITH

### ELI'S KITCHEN & MOONROSE FARM

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**BLACKBIRD FARM: 4PM**

#### REFRESHMENT

Moonrose Farm Iced Tea | lightly sweetened with chef jordan's dad's honey

#### PASSED APPS

- Shoyu Glazed Blackbird Farm Pork | pickled moonrose vegetables
- "Wood Grilled Oysters" | grilled hillside farm oyster mushrooms, garlic & moonrose herb butter, crostini
- Petit Stonington Shrimp "Po Boy" | eli's french bread, moonrose cornflour fried stonington shrimp, lettuce, tomato & moonrose duck egg creole mayo

#### DINNER MENU

**1st** Bomster Scallop Crudo | blackbird bacon vinaigrette, moonrose herbs, citrus, chilis

#### **Intermezzo**

**2nd** Wood Grilled Blackbird London Broil | moonrose herb chimichurri, raw zucchini ribbon cucumber salad

**3rd** Family Style Moonrose Cornflour "Beignets" | accompanied by lavender cream, strawberry jam, basil powdered sugar, etc.