

SUMMER GARDEN CHEF'S TABLE

FULL MOON INFUSED SUMMER MENU

MOCKTAIL

CHAMPAGNE MANGO MOCKTAIL

muddled champagne mangos | fresh basil | ginger fizz

TOAST Ola float

FIRST

PLANT CHARCUTERIE BOARD

vegan almond ricotta | roasted beet hummus | smokey roasted carrot paté
selection of breads, crackers and grilled naan

SAVOR Ola drizzle

SECOND

CREAMY ASPARAGUS SOUP WITH FENNEL

local asparagus | seared fennel | whipped cashew crème fraiche

BRIGHT Ola float

THIRD

TUSCAN PANZANELLA

local baked bread | vine ripened tomatoes | shaved red onion
black garlic | balsamic reduction

OLIVE Ola toss

MAIN

GRILLED POLENTA WITH FORAGED MUSHROOM BORDELAISE

morel mushrooms | caramelized onion | brown butter sage | garlicky greens

SWEET

WHITE PEACH SHORTCAKE

summer's best peaches | amaretto reduction | toasted hazelnuts
vanilla whipped coconut cream

TOAST Ola drizzle



Champagne Mango Mocktail with Vanilla Walnut Ola Float

INGREDIENTS

- 2 muddled champagne mangos*
- 1/2 cup coconut water
- 5 fresh basil leaves, torn
- 2 (12 oz.) bottles ginger beer, chilled
- 2 to 4 capfuls **TOAST Ola** or **TOAST Ola Naked**

* Regular mangos can be used if champagne mangos can't be found

DIRECTIONS

Combine first three ingredients in cocktail shaker and shake vigorously.

Strain into four ice-filled glasses, and top with ginger beer. Garnish with fresh basil leaves.

Float desired serving size of Flower Farma's **TOAST Ola** or **TOAST Ola Naked** on top of beverage.

Enjoy!

Serves 6



Creamy Asparagus Soup with Fennel and BRIGHT Ola Drizzle

INGREDIENTS

- 3 tbsp extra virgin olive oil
- 1 large onion, finely chopped
- 1 small bulb fennel, shaved
- 3 cloves garlic, smashed
- 1 shallot, finely chopped
- Kosher salt
- Freshly ground black pepper
- Red chili flakes
- 1/4 cup picked fresh thyme
- 1 bunch local asparagus, chopped
- 2 quarts vegetable stock
- 1 cup Cashew Cream
- 2 cups fresh baby spinach

- 1 bottle **BRIGHT Ola** or **BRIGHT Ola Naked**

DIRECTIONS

Heat the oil in a large saucepan over medium heat. Add the onions, fennel, salt and pepper and sauté five minutes. Add the asparagus, garlic and shallot, additional salt and pepper and red chili flakes. Sauté about 15 minutes. Add the fresh thyme and vegetable stock and simmer for 30 minutes. Add the cashew cream and simmer additional 10 minutes.

Working in small batches, pour the soup into a blender and blend on high speed. Add the spinach to the last batch and continue blending until smooth. Pour the soup into a large bowl and stir to incorporate the spinach batch.

Ladle into small bowls and garnish with microgreens, whipped cashew cream and drizzle with **BRIGHT Ola** or **BRIGHT Ola Naked**.

Serves 6



Tuscan Panzanella with OLIVE Ola Toss

INGREDIENTS

- 2 1/2 lbs mixed vine or heirloom ripe tomatoes, cut into large chunks
 - 1 tbsp kosher salt, plus more for seasoning
 - 1 rustic sourdough baguette, torn into 1 1/2 inch cubes
 - 1 cup extra-virgin olive oil
 - 2 small shallots, minced
 - 3 medium cloves garlic, chopped
 - 1 tsp Dijon mustard
 - 1/4 cup white balsamic vinegar
 - Freshly ground black pepper
 - 2 tsps red chili flakes
 - 1 English cucumber, peeled and chopped into large chunks
 - 1 yellow bell pepper, sliced thin
 - 1 red onion, shaved
 - 1/2 cup packed basil leaves, roughly chopped
 - 2 tsps flat leaf parsley, chopped
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- 1 bottle **OLIVE Ola** or **OLIVE Ola Naked**

DIRECTIONS

Place chopped tomatoes in a colander set over a bowl and season with 2 teaspoons (8g) kosher salt. Toss to coat. Set aside at room temperature to drain, tossing occasionally. Drain for a minimum of 15 minutes.

Meanwhile, preheat oven to 350°F (180°C) and adjust rack to center position. In a large bowl, toss bread cubes with 1/4 cup olive oil. Transfer to a rimmed baking sheet. Bake about 15 minutes, until crisp and firm but not browned. Remove from oven and let cool.

Remove colander with tomatoes from bowl with tomato juice. Place colander with tomatoes in sink. Add shallot, garlic, mustard, and vinegar to bowl with tomato juice. Whisking constantly, drizzle in remaining 3/4 cup olive oil. Season dressing to taste with salt and pepper.

Combine toasted bread, tomatoes, cucumbers, bell peppers, red onion and dressing in a large bowl. Add basil leaves. Toss everything to coat and season with salt and pepper. Let rest 30 minutes to one hour before serving, tossing occasionally until the dressing is absorbed by the bread. Enjoy!

Toss individual servings with **OLIVE Ola** or **OLIVE Ola Naked**.

Serves 6