

Great Lawn

SUPPER SERIES

FEATURING
Chef Fariyal Abdullahi
OF HAV & MAR

the menu

AMUSE-BOUCHE

Tartare Bites

miso, sesame, injera crisps

Arancini

coconut, aioli

FIRST COURSE

Summer Salad

*compressed watermelon, heirloom tomatoes,
corn, red watercress*

MAIN COURSE

Grilled Lamb Chops

dry-aged lamb, carrot purée, olive chimichurri

Whole Branzino

shiro, injera, herb salad

SIDES

Crispy Herb Potatoes

*double-fried potatoes, 18-month-aged
Parmigiano Reggiano*

Collard Greens

toasted pumpkin seeds

DESSERT

Strawberry Pavlova

sweet tea, Ethiopian honey