

**THE RETREAT BY FARMAESTHETICS  
DINNER 2017**

**FIRST COURSE**

**SWEET PEA SOUP**

*Shiitake mushroom "bacon," olive oil, lemon*

**SECOND COURSE**

**CARAMELIZED HEARTS OF PALM**

*Aquidneck honey, citrus vinaigrette, roasted asparagus*

**MAIN COURSE**

**BARELY COOKED SEA TROUT**

*Artichoke barigoule, baby kale, mushroom tea*

**HICKORY SMOKED BEETS**

*Quinoa, glazed spinach, carrot coulis*

**DESSERT**

**CITRUS PAVLOVA**

*Blood orange sorbet, meringue crisp*

*Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness. Last, but not least, kindly refrain from the use of mobile phones in the dining room.*