

# open kitchen

Inspired Culinary Events. Passionately Crafted.

## Private Dining @ Open Kitchen

### Summer Farmers Market Feast



## MENU

### Appetizer

Mini Blue Corn Cakes with Smoked Salmon "Tartare"

### First

Caramelized Scallops with Strawberry Jalapeno Salsa gf, df

or

Tomato and Mozzarella Salad with Basil Pesto and Spiced Gazpacho

### Main

Citrus Roasted Salmon, Basil Purée, Quinoa, Summer Ratatouille gf, df

or

Braised Beef Cheeks, Garlic and Rosemary Potato, Roasted Fennel, Grilled Tomatoes

### Sweet Finish

Peach Galette with Blackberries

For more information, please contact us at 202-285-9840 [huechan@openkitchenevents.com](mailto:huechan@openkitchenevents.com)  
<https://openkitchenevents.com/feast/private-dining/>

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