

miramar farms

chef to table menu

this farmhouse meal is served to enjoy together on our covered patio
please make one selection from the menu below

CHICKEN PICCATA

savory artichoke hearts, spinach,
capers, lemon and white wine, served
over grilled asparagus



SPRINGTIME SALMON

seared and roasted, asparagus, english
peas, baby carrots, purple cauliflower
puree, goat cheese, lemon

GNOCCHI PRIMAVERA

english peas, asparagus, green garlic, brown
butter, grana padano & asiago cheese
(vegetarian)



all meals are served with a fresh garden herb
salad along with house focaccia bread

finishing with a baker's choice dessert

special thanks to our friends at it's italia
for our seasonal, fresh, and delicious lunch options