

miramar farms

chef to table menu

indulge in a curated culinary experience crafted with fresh seasonal ingredients.
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)



CHEF KAMAILE SPECIAL

a seasonal chef crafted meal taking onto
account all dietary restrictions

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

finishing with a sweet treat from chef

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