

CANON

EAST SAC.

X

ROW 7

seed
co.

Menu by Chef Brad Cecchi

ROW 7 KOGINUT & PORK TERRINE (GF)

Row 7 Garleek & Shafts Blue Compote

ROW 7 UPSTATE ABUNDANCE POTATO (VEG)

Potato Salad Relish

ROW 7 GARLEEK CONSOMME (VEGAN)

Smoked Koginut & Honey Patch Squashes

ROW 7 GARLEEK FOCCACIA (VEGAN)

Pickled Root Oil

CRISPY ROW 7 KOGINUT SALAD (VEGAN)

Burnt Cabbage, Celery, Apple, Pomegranate,
Brown Butter Vinaigrette

PICKLED ROW 7 UPSTATE ABUNDANCE POTATOES (GF)

Monterey Sardines, Koginut & Ham XO, Garleek Citrus Vinegar

GRILLED ROW 7 KOGINUT SQUASH (GF)

Cider BBQ Sauce, Short Rib Marmelade, Garden Chiles

ROW 7 UPSTATE ABUNDANCE "TATER TOTS" (GF)

Steak Sauce Aioli, Tomato Fondue

ROW 7 HONEYPATCH HAND PIE (VEG)

Pomegranate Glaze, Turkish Biber Sugar,
Row 7 Koginut Gelato

