EXPLORATION

Three Course Menu 80.

September 29 – November 12



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Braised Lamb and Quince Stew,
Toasted Hazelnut

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Slow Roasted Porchetta, Basil,
Candied Orange and Fennel

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Lemon Pound Cake, Roasted Plums,
Extra Virgin Olive Oil Ice Cream

A few years ago, Sarah and Justin traveled through Southern Italy with Sanford's original owners, Sandy and Angie D'Amato. Their final stop on the trip was an old olive estate, where they shared their last meal in the Lemon Garden, a courtyard on the property filled with lemon, plum and quince trees. Dinner came together from what they could pick from the garden and what they had gathered along the way: lamb from a nearby farm, porchetta from the market, and olive oil from nearly everywhere they went. That meal is the inspiration for this menu, bringing a little of the Lemon Garden back to Sanford.