

Each morning we start with a clean slate. We create new Artigas and Verde menus every day in response to what organic ingredients are flourishing in our vegetable gardens and on the farm, as well as foraged finds and the finest seasonal produce from local artisans.

**Here's what we're welcoming into the kitchen this autumn.**

### *Artigas*

- Organic extra virgin olive oil from the farm
- Artisan rosemary bread
- Ratte potatoes
- Swiss chard
- Kohlrabi
- Organic eggs
- Boletus mushrooms
- Celery
- Artisan cheese
- Tomatoes
- Corn
- Huitlacoche (a delicious, prized fungus that grows on corn when it's not sprayed with fungicide)
- Pumpkin
- Carrot
- Sourdough bread
- Purple beans
- Gurnard fish
- Pomegranate
- Yogurt
- Basil
- Peach
- Pigeon

### *Via Verde*

- Organic extra virgin olive oil from the farm
- Artisan rosemary bread
- Ratte potatoes
- Swiss chard
- Kohlrabi
- Celery
- Jerusalem artichokes
- Edible flowers
- Pumpkin
- Tomato
- Corn
- Huitlacoche (a delicious, prized fungus that grows on corn when it's not sprayed with fungicide)
- Leek
- Carrot
- Chickpea mole
- Sourdough bread
- Saffron
- Rice from the delta
- Beans from beceite
- Black olives
- Almonds
- Carob