

CHEF'S APPROACH

4 COURSE MENU
\$100 PER PERSON \$500 MINIMUM

FIRST COURSE

Sweet Corn Bisque

Silky Corn Broth | Cream | Sweet Corn | Chipotle Syrup | Avocados |
Tomatoes | Cilantro

SECOND COURSE

Mixed Green Salad

Local Mixed Greens | Goat Cheese | Pecans | Sourdough Croutons |
Sherry Wine Vinaigrette

THIRD COURSE

Mesquite Smoked Thick Cut Pork Chop

Locally Sourced Pork | Bourbon Bacon Butter | Crushed Chicharrónes |
Chipotle Onions | Zucchini Plank

FOURTH COURSE

Rustic Apple Crumble

Granny Smith Apples | Brown Sugar | Cinnamon | Cloves | Oatmeal Crumble