

BUFFET MEAL

First Harvest

April 15, 2015 – June 1, 2015

BREADS

- ★ 1 ★ Spring Onion and Garlic Bread
- ★ 2 ★ 13-Hour Old World Pumpnickel with Goat Cheese Spread
- ★ 3 ★ Trio of Artisan Wood-Fired Oven Breads with Central Texas Olive Oil

SALADS FROM OUR GROUNDS OR JBG

- Seasonal Greens with Barr Mansion Garden Additions ★ 2 ★
- Sweet and Savory Fruit Salad ★ 3 ★
- Squash Ribbons with Almonds and Parmesan ★ 3 ★
- Artisan Farmstead Cheese Platter with Accoutrements ★ 4 ★

SIDES

- ★ 2 ★ Toasted Fennel Quinoa and Chioggia Beets
- ★ 2 ★ Smashed Potatoes with Fresh Herbs and Chorizo
- ★ 2 ★ Macaroni Salad with Pesto
- ★ 3 ★ Fire Roasted Vegetables
- ★ 3 ★ Mac and Cheese with Bacon

DINNER ENTREES

- Vegetable Catalone with Herb Cream Sauce ★ 5 ★
- Brick Oven Chicken Casserole with Three-Cheese Blend ★ 6 ★
- Chicken and Leeks ★ 6 ★
- Creole Black Drum ★ 6 ★
- Ham with Apricot Glaze ★ 7 ★
- Roast Beef Chuck with Spring Onions ★ 10 ★

Our beef (and other meats) comes from Blackwing, which provides 100% certified organic beef from cattle fed on pastures up to harvest day. Additionally, during the 45 days prior to harvest, cattle are fed a scientifically formulated diet to boost levels of omega 3s and 6s which is composed of organic snow peas, alfalfa, flax and barley. The end result is incredibly delicious, healthy, and tender meat with less fat, calories and cholesterol than chicken!