

# FARM TO PLATE FAMILY STYLE

**Second Harvest**

**June 1<sup>st</sup> – August 15<sup>th</sup>, 2015**

## BREADS

- ★ 1 ★ Roasted Pepper Focaccia
- ★ 2 ★ Sweet Poblano Cornbread
- ★ 2 ★ Trio of Artisan Wood-Fired Oven Breads with Central Texas Olive Oil

## SOUPS

- Coconut Cucumber Soup ★ 2 ★
- Cold Roasted Pepper Tomato Bisque ★ 2 ★

## SALADS FROM OUR GROUNDS OR JBG

- ★ 2 ★ Strawberry Cucumber Salad with a Honey Balsamic Dressing
- ★ 3 ★ Triple Berry Salad with Lime-Basil Vinaigrette
- ★ 3 ★ Tomato and Zucchini Ribbons with Blue Cheese and Fennel
- ★ 4 ★ Pork Belly and Heirloom Tomato Salad

## SIDES

- Local Squash Collection ★ 3 ★
- Roasted Red Pepper Mashed Potatoes ★ 3 ★
- New Potatoes with Lemon and Chives ★ 3 ★
- Squash and Pepper Fritters ★ 4 ★
- Greens, Pumpkin Seeds and Grilled Polenta ★ 4 ★

## DINNER ENTREES

- ★ 6 ★ Tomato Stacks with Goat Cheese, Corn and Red Onion
- ★ 7 ★ Apple Cider Braised Chicken with Peach and Ginger Chutney
- ★ 8 ★ Gulf Wild Snapper with Sweet Potato and Pistachio Salsa
- ★ 8 ★ Airline Chicken Breast with IPA Brew and Texas Honey Sauce
- ★ 9 ★ Wild Alaskan Salmon with Apple Butter and Red Cabbage Slaw
- ★ 10 ★ Roasted Shrimp over Vegetable Couscous
- ★ 12 ★ Beef Tenderloin with Horseradish Cream

# BUFFET MEAL

**Second Harvest**

**June 1<sup>st</sup> – August 15<sup>th</sup>, 2015**

## BREADS

- ★ 1 ★ Roasted Pepper Focaccia
- ★ 2 ★ Sweet Poblano Cornbread
- ★ 2 ★ Trio of Artisan Wood-Fired Oven Breads with Central Texas Olive Oil

## SALADS FROM OUR GROUNDS OR JBG

- Watermelon Salad with Feta and Chili-Lime Vinaigrette ★ 2 ★
- Tomato and Raw Vegetable Bread Salad ★ 2 ★
- Showcase of Local Tomato Halves Drizzled with Balsamic Reduction ★ 3 ★
- Local Fruit and Berry Collection ★ 3 ★

## SIDES

- ★ 2 ★ Local Squash Collection Tossed with Garden Pesto
- ★ 2 ★ Black-eyed Peas with Ham Hocks
- ★ 2 ★ Chive and Butter Mashed Potatoes
- ★ 3 ★ Fire Roasted Vegetables with Fresh Chopped Garden Herbs
- ★ 3 ★ Mac and Cheese with Oven-Dried Tomatoes

## DINNER ENTREES

- Vegetarian Fajitas with Traditional Sides ★ 5 ★
- Smoked House-Made Sausage with Roasted Onions and Tomatoes ★ 6 ★
- Pan-Seared Grouper in Tomato Broth ★ 6 ★
- Spicy Caribbean Chicken ★ 6 ★
- Pork Fajitas with New American Sides ★ 7 ★
- House Made Pasta with Shrimp, Bacon and Greens ★ 7 ★
- BBQ Beef Short Ribs ★ 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!