

APPETIZERS

Third Harvest

August 15th to November 31st, 2015

PASSED APPETIZERS

- ★ 1 ★ Brown Sugar Glazed Sweet Potato Rounds with Blackened Okra and Tomato Preserves
- ★ 2 ★ Bacon Jam Crostini with Pickled Jalapeno, Crispy Rosemary and Citrus Coulis
- ★ 3 ★ Truffled Pear Slices topped with Mt. Tam Triple-Cream Cheese and Honey Pecan Brittle
- ★ 3 ★ Cracker Shards with Smoked Chicken, Garlic Preserves and House-Made Pickles
- ★ 3 ★ Crostini with House-Cured Pastrami, Sweet Potato 'Sauerkraut' and Spicy Remoulade

APPETIZERS FOR THE BUFFET

- Warm Red Bean Dip with Artisan Wood Oven Bread ★ 2 ★
- Skordalia (a Greek puree made with garlic, potato, and walnuts) with Pita and Tapenade ★ 3 ★
- Mt. Tam Triple-Cream Cheese with Cracker Shards, Dried Fruits and Salted Nuts ★ 4 ★
- Mini BLT – Pork Confit, Spiced Tomato Preserves and Hearth-Baked Rolls ★ 4 ★
- Banh Mi Sandwiches (Vietnamese Pork and Pickled Carrots) ★ 4 ★
- Smoked Texas Gulf Black Drum Sandwiches with Garden Pesto and Crispy Leeks ★ 4 ★
- Bison Sliders with Wilted Greens and House-Made Pickles ★ 4 ★

FROM THE WOOD FIRED OVEN

- ★ 3 ★ Three Cheese Pizza
- ★ 4 ★ Fall Mushroom with Winter Squash Sauce topped with Fresh Fall Greens Pizza
- ★ 4 ★ Soy Chorizo, Shaved Red Onion and Cilantro Pizza
- ★ 4 ★ Ham and Roasted Pear Pizza
- ★ 4 ★ Pulled Pork and Sweet Potato with Walnut Oil Pizza

SMALL PLATE APPETIZERS

(small plates, ramekins or martini glasses)

- Candied Citrus, Wood Roasted Kalamata and Garlic Confit ★ 2 ★
- Whipped Pimiento Cheese with Assorted House-Made Crackers ★ 3 ★
- Fresh Panzanella Salad ★ 3 ★
- Vegetarian Sushi Rolls with Local Produce ★ 4 ★