

# FARM TO PLATE FAMILY STYLE

**Fourth Harvest**

**December 1, 2014 – April 15, 2015**

## BREADS

- ★ 1 ★ Olive Ciabatta
- ★ 2 ★ Sourdough Focaccia Studded with our Seasonal Vegetables
- ★ 2 ★ Trio of Artisan Wood-Fired Oven Breads with Central Texas Olive Oil

## SOUPS

- Sweet Potato with Vegetarian Chorizo, Chickpeas and Kale ★ 2 ★
- Seasonal Minestrone with House Sausage ★ 2 ★

## SALADS FROM OUR GROUNDS OR JBG

- ★ 2 ★ Kale, Cabbage and Carrot Salad with Maple Sesame Vinaigrette
- ★ 2 ★ Black-Eyed Peas, Mushrooms, and Arugula with Honey Pistachio Vinaigrette
- ★ 2 ★ Barr Mansion Caesar Salad
- ★ 3 ★ Groundwork Greens with Fried Goat Cheese and Red Wine Vinaigrette

## SIDES

- Potato and Bacon Mash ★ 3 ★
- Mix of Greens topped with Egg ★ 3 ★
- Fire Roasted Mixed Vegetables ★ 3 ★
- Braised Cabbage with Mt. Tam Triple-Cream Cheese ★ 3 ★
- Smashed Sweet Potato Crowns ★ 4 ★
- Spicy Stuffed Winter Squash with Sharp Cheddar ★ 4 ★

## DINNER ENTREES

- ★ 6 ★ Winter Gnocchi
- ★ 6 ★ Black Drum with Fennel and Orange
- ★ 7 ★ Wine Braised Chicken with Olives, Apricots and Almonds
- ★ 8 ★ Sesame Crusted Snapper with Miso Glaze
- ★ 8 ★ Airline Chicken Breast with IPA Brew and Texas Honey Sauce
- ★ 8 ★ Seared Pork Tenderloin with Cranberry Sauce
- ★ 10 ★ Slow-Cooked Smoked Short Ribs with Sun-Dried Tomato Gravy
- ★ 12 ★ Beef Tenderloin with Mushroom Demi-Glace

# BUFFET MEAL

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## BREADS

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## SALADS FROM OUR GROUNDS OR JBG

- Seasonal Lettuce with Red Wine Vinaigrette ★ 3 ★
- Barr Mansion Caesar Salad ★ 3 ★
- Lentil, Mushroom, Barley and Arugula with Honey Pistachio Vinaigrette ★ 3 ★
- Seasonal Citrus Tossed with a Cilantro Lime Vinaigrette and Greens ★ 3 ★

## SIDES

- ★ 2 ★ Chipotle Smashed Sweet Potatoes
- ★ 2 ★ Root Vegetable Casserole
- ★ 3 ★ Fire Roasted Vegetables
- ★ 3 ★ Winter Greens with Shiitakes
- ★ 3 ★ Mac and Cheese with Ricotta, Parmesan and Mozzarella

## DINNER ENTREES

- Seafood Croquettes ★ 5 ★
- Farmstead Gouda Cheese Lasagna ★ 6 ★
- Pork Stroganoff ★ 6 ★
- Chicken with Olive and Caper Tomato Sauce ★ 6 ★
- Coffee and Cocoa Crusted Tri-Tip ★ 10 ★
- Smoked BBQ Chuck Flap Stew ★ 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!