

## SPRING & SUMMER PLATED DINNER MENU

### LIGHT OR HEARTY STARTER

*Select one*

- Baby Spinach Salad: crispy bacon, soft boiled eggs with pickled shallots & honey sherry vinaigrette
- Medley of Baby Lettuces: wine soaked cranberries & honey roasted shallots
- Two Hearts Salad Hearts of Romaine & Palm: nicoise olives, shaved manchego cheese & lemon citronette
- Melon Carpaccio: thinly sliced seasonal melons, balsamic reduction, pine nuts, & fresh basil
- Roasted Beet Salad: wateroak farm goat cheese & fresh herbs

### FROM THE RANCH

*All Natural, Hormone-, & Antibiotic-Free Chicken Breasts*

*\$60/person*

- Parmesan-Crusted Chicken Breast: lemon, white wine reduction, & capers
- Masala Chicken: beet & coriander chutney
- Turmeric-Dusted Chicken Breast: watermelon & basil relish
- Chicken Florentine: nested in baby spinach, aged cheese, & roasted nuts

### FROM THE PASTURE

*Locally Raised Pastured Pork, Lamb & All Natural Pastured Beef*

*\$60/person*

- Ginger-Brined Pork Loin: rum soaked dried fruit compote
- Twin Dorpers' Pastured Lamb Chop: masala spiced cauliflower mash & roast red pepper chutney
- Boneless Short Rib: braised in fennel, carrots, & onions, & finished in a tomato, jalapeno gravy (add \$5)

### FROM THE WILD WOODS

*(\$70/person)*

- Wild Boar Rack Chop: grilled with sage, & peach compote
- Buffalo Strip Loin: gorgonzola crumbles, spiced pecans & balsamic reduction
- Antelope Scaloppini: goat cheese, balsamic reduction, spiced pecans & fresh basil

### FROM THE SEA

*\$60/person*

- Pan-Seared Masa-Crusted Shrimp: peach & cucumber salsa & carrot-jicama slaw
- Grilled Shrimp on Rosemary Skewers: lemon & coriander marinated shrimp, grilled on rosemary skewers, & basted in rosemary butter
- Miso-Crusted Steel Head Trout: wasabi mashed yukon gold potatoes & crisp sugar snap peas
- Chili-Rubbed Sword Fish: an achiote-orange juice reduction on napa cabbage summer slaw with roast poblano & cilantro dressing (add \$5)
- Seared Ahi Loin: on a bed of wasabi mashed yukon gold potatoes & grilled brussels sprouts (add \$10)
- Gulf Medley: pan seared black drum, u-12 shrimp, crawfish sauce with grilled tomato & asparagus (add \$10)

### FROM THE GARDEN

*\$60/person*

- Marinated Portabella Mushroom: stuffed with roast tomato & red pepper gratin
- Spaghetti Squash: roast local tomatoes, & lightly spiced lentils
- Spiced Chickpea Cakes: jasmine rice, carrots, roast tomatoes, & beet yogurt
- Roasted Poblano Pepper: red pepper coulis stuffed with quinoa, sweet corn, & roast garlic, over herb polenta
- Grilled Vegetable Ensemble: grilled portobello, eggplant, homegrown tomatoes, sweet potato, & roast red pepper layered with cilantro pesto, over creamy polenta

## SAMPLE ACCOMPANIMENTS

*Paired with entrée by chef*

lemon asparagus  
classic mashed potatoes  
brown rice & root pilaf  
roasted mushroom polenta  
whipped potatoes, parsnips & garden herb blend  
maple glazed carrots on sautéed purple cabbage  
roasted red & golden beets with lemon & tarragon  
braised fennel with caramelized onions & pecans

## SWEET ENDING

*Select one*

Tiramisu  
Seasonal Fruit Pie  
Flourless Chocolate Chipotle Cake  
Warm Texas Bourbon Pecan Pie  
New York Style Cheesecake  
Crème Anglaise Bread Pudding with Whiskey Caramel

## DETAILS

*Groups up to 40 guests may select 2 entrees & 1 vegetarian option. Planner will pre-select 1 Starter & 1 Dessert.*

*Place cards & seating chart must be provided signifying the guests' entrée choice 10 days in advance.*

*Alternatively, entrée selections may be served as duo plate with petite portions of both proteins.*

*Plated meals accommodated in Live Oak Center, Chef's Table or Spur.*

*Menu Includes Organic Fair Trade Coffees, Hibiscus & Regular Iced Tea  
House-made Sourdough Bread & Butter or appropriate starch accompaniment  
All Menus are Subject to 22% Service Charge & 8.25% Sales Tax*