Private Event Dinner Menus
Winter & Spring 2020
$65 PER GUEST

FAMILY STYLE APPETIZERS

INDIANOLA SOURDOUGH
Cultured Butter, Sea Salt

BUTTER BEAN HUMMUS
Feta, Hazelnut Dukkah, Crostini, Olive Oil

SALAD, CHOICE OF

MARINATED LOCAL BEETS
Goat Cheese, Spiced Apple & Pecan Relish, Fresh Horseradish, Olive Oil

FATTOUSH
Radish, Cucumber, Tomato, Romaine, Feta, Everything Crostini, Lemon - Garlic Vinaigrette, Sumac

ENTREES, CHOICE OF

RAINBOW TROUT
Tomato Salsa Veracruz, Jalapeño, Olives, Capers, Soft Cooked Onions

MUSHROOM STROGANOFF
Campanelle Pasta, Roast Mushrooms, Dill, Crème Fraîche

44 FARMS BRAISED SHORT RIB
Cauliflower Mash, Mushroom Ragout, Salsa Verde

CHICKEN & RICE
Wood Grilled Chicken Breast, Spanish Rice, Olives, Fresno Chili, Peas, Lemon, Achiote

HERITAGE PORK CHOP
Sweet Potato Puree, Delicata Squash, Brussels Sprouts, Sage, Brown Butter

FAMILY STYLE SIDES

CRISPY POTATOES
Sour Cream & Onion, Charred Onion & Tomato Relish

DESSERT, CHOICE OF

CA PHE SU DA TRES LECHE
Pecan Crumble, Goat’s Milk Caramel

CLASSIC CHOCOLATE CAKE
Decadent Chocolate Cake, Chocolate Cream Icing

Pricing excludes 8.25% tax & 20% gratuity
$75 PER GUEST

FAMILY STYLE APPETIZERS

RICOTTA GRAPE TOAST
Toasted Sourdough, Goat’s Milk Ricotta, Sultana’s, Mint, Sunflower Seeds

BLUE CRAB IMPERIAL
Chesapeake Bay, Lemon, Dijon Mustard, Saltine Crackers

INDIANOLA SOURDOUGH
Spanish Romesco, Olive Oil

SALAD, CHOICE OF

FATTOUSH
Radish, Cucumber, Tomato, Romaine, Feta, Everything Crostini, Lemon - Garlic Vinaigrette, Sumac

TX STRAWBERRIES & KALE
Avocado, Cashews, Goat Cheese, Miso - Tahini Vinaigrette

ENTREES, CHOICE OF

BLACKENED CAULIFLOWER
Butterbean Hummus, Curried Giardiniera, Feta, Scallions

RAINBOW TROUT
Tomato Salsa Veracruz, Jalapeño, Olives, Capers, Soft Cooked Onions

44 FARMS BRAISED SHORT RIB
Cauliflower Mash, Mushroom Ragout, Salsa Verde

CHICKEN & RICE
Wood Grilled Half Chicken, Spanish Rice, Olives, Fresno Chili, Peas, Lemon, Achiote

GULF RED SNAPPER YUCATAN
Field Pea & Hominy Pozole, Radish, Lime, Cilantro

FAMILY STYLE SIDE

DELICATA SQUASH
Walnut Pesto, Maple Fish Sauce, Sage

CRISPY POTATOES
Sour Cream & Onion, Charred Onion & Tomato Relish

DESSERT, CHOICE OF

CA PHE SU DA TRES LECHES
Pecan Crumble, Goat’s Milk Caramel

CLASSIC CHOCOLATE CAKE
Decadent Chocolate Cake, Chocolate Cream Icing

STRAWBERRY CHIFFON PIE
Graham Cracker Crust, White Chocolate Crunch, Whipped Cream

Pricing excludes 8.25% tax & 20% gratuity
$85 PER GUEST

FAMILY STYLE APPETIZERS

INDIANOLA SOURDOUGH
Burrata, Salsa Verde

SLOW COOKED PORK RIBS
Fermented Chili, Pickled Radish, Herbs

BARBEQUE SHRIMP
Wild Gulf Shrimp, Fatback Bacon, Scallion – Chili Butter, Toasted Sourdough

SALAD, CHOICE OF

MARINATED LOCAL BEETS
Goat Cheese, Spiced Apple & Pecan Relish, Fresh Horseradish, Olive Oil

TX STRAWBERRIES & KALE
Avocado, Cashews, Goat Cheese, Miso - Tahini Vinaigrette

ENTREES, CHOICE OF

MUSHROOM STROGANOFF
Campanelle Pasta, Roast Mushrooms, Dill, Crème Fraîche

RAINBOW TROUT
Tomato Salsa Veracruz, Jalapeño, Olives, Capers, Soft Cooked Onions

NEW YORK STEAK
Duck Fat Roasted Potatoes, Wilted Kale, Au Poivre Sauce

CHICKEN & RICE
Wood Grilled Half Chicken, Spanish Rice, Olives, Fresno Chili, Peas, Lemon, Achiote

GULF RED SNAPPER YUCATAN
Field Pea & Hominy Pozole, Radish, Lime, Cilantro

FAMILY STYLE SIDE

DELICATA SQUASH
Walnut Pesto, Maple Fish Sauce, Sage

CRISPY POTATOES
Sour Cream & Onion, Charred Onion & Tomato Relish

CHARRED CARROTS
Green Goddess, Pickled Trinity, Crispy Quinoa

DESSERT, CHOICE OF

CHOCOLATE INDULGENCE
Flourless Chocolate Cake, Crème Fraîche, Maldon Salt, Orange

STRAWBERRY CHIFFON PIE
Graham Cracker Crust, White Chocolate Crunch, Whipped Cream

FRIED APPLE PIES
Cinnamon Sugar, Cranberry, Pumpkin – Gingersnap Gelato

Pricing excludes 8.25% tax & 20% gratuity
$100 PER GUEST

FAMILY STYLE APPS

BLUE CRAB IMPERIAL
Chesapeake Bay, Lemon, Dijon Mustard, Saltine Crackers

CRISPY DUCK WINGS
Fried Garlic, Fresno Chili, Herbs

DEVILS ON HORSEBACK
Medjool Dates, Smokey Blue, Bacon, Balsamic, Pistachio

CHEESE BOARD
Paired with Nuts, Spreads and Toasted Cranberry Walnut Bread

STARTER, CHOICE OF

CHARRED BROCCOLI & PICKLED KOHLRABI SALAD
Toasted Pecans, Mixed Greens, White Balsamic Dressing

FRENCH COUNTRY SALAD
Butter Lettuce, Shaved Radish, Blue Cheese, Avocado, Lemon – Dijon Dressing

ENGLISH PEA & ISRAELI COUS COUS SALAD
Mint, Feta, Pea Tendrils, Tomato, Lemon – Truffle Dressing

ENTREES, CHOICE OF

BLACKENED CAULIFLOWER
Butterbean Hummus, Curried Giardiniera, Feta, Scallions

SEA SCALLOPS
Tomato Salsa Veracruz, Jalapeño, Olives, Capers, Soft Cooked Onions

RIBEYE STEAK
Duck Fat Roasted Potatoes, Wilted Kale, Au Poivre Sauce

CHICKEN & RICE
Wood Grilled Half Chicken, Spanish Rice, Olives, Fresno Chili, Peas, Lemon, Achiote

GULF RED SNAPPER YUCATAN
Field Pea & Hominy Pozole, Radish, Lime, Cilantro

FAMILY STYLE SIDES

DELICATA SQUASH
Walnut Pesto, Maple Fish Sauce, Sage

BRUSSELS SPROUTS
Pecorino Romano, Salsa Verde, Almonds

CHARRED CARROTS
Green Goddess, Pickled Trinity, Crispy Quinoa

DESSERT, CHOICE OF

MEYER LEMON CURD CAKE
Vanilla Cream, Fresh Berries, Raspberry Sauce

Pricing excludes 8.25% tax & 20% gratuity
STICKY TOFFEE BREAD PUDDING
Pecans, Salted Caramel Sauce

APPLE UPSIDE DOWN CAKE
Brown Butter Streusel, Vanilla Bean Gelato, Apple – Cider Honey Gastrique

Pricing excludes 8.25% tax & 20% gratuity