

The Paddock

D I N N E R S E R I E S

A KEENELAND-CRAFTED EVENT

MAY 10, 2018

Butler Pass

Bourbon Soy Smoked Deviled Egg | mustard seed, dill pickle
House Country Ale Cured Bacon | blackberry, citrus gastrique
Arugula Elixir | meyer lemon, ginger beer, dry mango

Amuse

Torched Ora King Salmon Crudo
english cucumber, young ginger nori, white soy consommé

1st course

Antipasto

peppadew, artichoke hearts, finocchio, picante, sopressata,
Kenny's Farm local cheeses, marinated olives, banana chiles

Wood Fired Grilled Peaches

warm goat cheese, szechuan peppercorn local honey, micro mint

2nd course

Country Style Slow Braised Beef Short Ribs

celery root mash, oyster mushroom, natural jus

Farm House Ale Brined Roast Chicken

cipolline onion, fried sage, natural jus

Rough Draft Farms Pan Roasted Vegetables

béarnaise butter

Roasted Yukon Potato

evoo, garden herbs, sea salt

House Focaccia | Garden Herb & Honey Butter

Plated Dessert

Strawberries & Citrus Country Cream

cracked black pepper, 18yr, short bread