



Red Barn Dinner Series

July 5, 2020

Getting Started

Roasted Asparagus Salad

Kelly Way Gardens' Freshest Greens,
Wild Mushrooms, Herbed Ricotta Cheese,
Cider Balsamic Dressing

Wine Pairing:

Kim Crawford Sauvignon Blanc,
Marlborough, New Zealand

The Main

House Smoked BBQ Spiced

Slow Roasted Sirloin of Beef

Caramelized Cipollini Onions, Beef Jus

Wine Pairing:

Renwood "Fiddletown" Zinfandel,
Amador County, California

On The Side

Roasted Corn Spoon Bread

Kelly Way Gardens' Freshest Vegetables

The Finish

Ginger Vanilla Panna Cotta

Strawberry Rhubarb Compote,
Candied Orange Cookie

