

Summer BBQ Dinner

Starters:

Herb Encased Potato Chips with artichoke-spinach dip.

Smoky Black Bean Cakes and Chunky Guacamole topped with Lime Crema.

Chicken and Andouille Pastry Cups brushed with Sweet Barbecue Sauce.

Seasonal Farmers Market vegetables tossed in fresh herbs, olive oil and sea salt, served with a roasted red pepper sauce.

Main:

St Louis style spareribs with our own apple BBQ sauce

Grilled Buttermilk chicken with garlic, fresh herbs garnished with grilled rosemary sprigs and orange sections.

Leg of Lamb grilled with Garlic and fresh Mint.

Grilled BBQ Brisket marinated in an achiote chili sauce and served with a condiment platter of homemade mini rolls, marinated vegetables and mozzarella cheese.

Sides:

Sweet fresh fennel, carrot, apple and cabbage slaw

Baby Red B potato salad with chopped onion, dill pickle and chive.

Nico's favorite BBQ black beans

Fresh corn and wild rice salad with lime vinaigrette

****Included with dinner: Jalapeno and cheddar corn muffins***

****Dessert suggestions: Sweet summertime berry cobbler, chocolate chip cookie and vanilla ice cream sandwiches***

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