

Farmhouse Country Dinner

Starter:

Fresh from the Farmer's Market Crudités platter with Tarragon Ranch dressing.

Curried deviled Egg

Emmer cakes with warm Brie and apple compote

Gazpacho Salmorejo topped with crème fraiche and grilled shrimp

Main:

Fried Chicken with caramelized onion and apple gravy

Soy and honey glazed tri tip of beef, grilled with mesquite wood chips, thin sliced and served room temperature.

Grilled Salmon with orange and jalapeño scented crème fraiche.

Spicy Brats with fresh baked rolls and a condiment tray of chopped onion, sauerkraut, whipped chive cream cheese and whole grain mustard.

Sides:

Mashed sweet potatoes with banana and brown sugar

Ashley's almost famous corn pudding

Apple, pear, sugared walnuts and blue cheese, tossed with honey mustard and whole grain mustard dressing served on julienne shredded romaine lettuce.

Crumb topped macaroni and cheese

Included with meal: Sweet corn bread with butter and honey

Dessert suggestion: Apple pie a la mode, Lemon bars with berries, flourless chocolate cake

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