

THE RAMSPECK

SEATED + SERVED MENU

Select ~ (1) salad | (2) entrées for guests' choice | (1) dessert

GREENS

HARVEST SALAD ~ Local greens, roasted beets, spiced carrots, goat cheese & pistachio. served with a pomegranate balsamic vinaigrette - (gf/ve)

BUTTER LETTUCE SALAD ~ mixed butter greens, sun gold tomatoes, cucumber, toasted hazelnut breadcrumb - shaved manchego, served with avocado dill vinaigrette (ve)

ENTRÉES

RED WINE BRISKET ~ smoked red wine bbq brisket, sliced (gf)

SHERRY THYME CHICKEN ~ bone-in chicken glazed in a sherry maple bacon marmalade (gf)

SMOKED FRIED CHICKEN ~ served with ancho bbq sauce, grilled lemon & onions

ROASTED PORK LOIN ~ roasted boneless pork loin with herb shallot gravy

PAN SEARED SALMON ~ choice of blackened or traditional (gf)

GRILLED VEGAN MEATLOAF ~ house-made vegan meatloaf, kissed on the grill and glazed in bbq * Option to sub cauliflower mash (v)

+ Above entrées served with golden mashed potatoes, and garlic green beans or fried brussels sprouts +

(ve) vegetarian (v) vegan (gf) gluten free

ENTRÉES, CONT'D

ROSEMARY INFUSED BEEF SHANK ~ served over creamed grits, confit tomatoes & shallots, with smoked collard greens

CONFIT CHICKEN ~ slow-n-low bone-in chicken, roasted garlic & herbs - served in lemon cream broth with seasonal vegetables & cipollini onions

KARASHI SHORT RIB ~ braised short rib - karashi mustard soy glaze, served over grilled asparagus and roasted carrot purée

SOUS VIDE PORK CHOP ~ ribeye smothered in guajillo gravy, served with blistered peppers and cotija papas

BROWN BUTTER TROUT ~ pan seared trout, roasted apple radish, served over scallion carrot purée, dressed in sage brown butter

WHISKEY SCALLOPS ~ pan seared diver scallops with whiskey cream sauce, served over pecorino polenta & winter peas *Vegan Option ~ king trumpet medallions

DESSERT

CARROT CAKE ~ succulent carrot cake topped with vanilla bean frosting

CHOCOLATE CARAMEL CAKE ~ decadent chocolate cake with caramel drizzle (gf)

SEASONAL CRÉME BRULÉE ~ creamy + indulgent (gf)

SPICED CHOCOLATE TART ~ mexican chocolate shortbread tart w/ raspberry caviar

EARL GREY DONUT ~ old fashion cake donut, lavender-cinnamon sugar, rosewater blueberry glaze with cardamom cream

FRUIT TART ~ personal fruit tart with crème anglaise

BUTTERMILK PIE ~ personal pie - simply delicious!

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