

**DINNER**

served family style

includes salad, potato rolls, two main courses, one side, one dessert, iced tea, coffee, tea

**SALAD**

-choice of one-

**GARDEN GREENS**

seasonal fruit, nuts, local cheese, citrus vinaigrette

**LACINATO KALE SALAD**

chili pequin, toasted parmesan, lemon dressing

**CARAMELIZED BEETS A LA PLANCHA**

skyhill farms goat cheese crema, greens, chimichurri

**MAIN COURSE**

-choice of one-

**ARBORIO RICE**

seasonal vegetables

**RAINBOW TROUT**

mushrooms, fennel, bacon or mustard vinaigrette

**"BRICK COOKED" CHICKEN**

salsa verde

**HERITAGE SMOKED PULLED PORK****POTATO GNOCCHI**grass-fed beef ragu  
(vegetarian option available)**HERITAGE ST. LOUIS RIBS**

barbecue sauce

**LMR GRASS-FED LAMB****LMR GRASS-FED BEEF****ROASTED PORK LOIN**

chutney

**FOR THE TABLE****CHEDDAR BISCUITS**

honey butter

**WOOD GRILLED CASTROVILLE ARTICHOKE**

sauce gribiche, lemon

**WARM BURRATA**

roasted garlic, LMR olive oil, focaccia

**DESSERT**

-choice of one-

**SCHARFFEN BERGER CHOCOLATE CREAM PIE****SEASONAL FRUIT DESSERT****SEASONAL BREAD PUDDING****ASSORTMENT OF HOUSEMADE COOKIES****BUTTERSCOTCH PUDDING****SIDES**

-choice of one-

**MAC & CHEESE**

vella cheddar

**GARDEN POTATOES**

herbs

**SEASONAL VEGETABLES****HEIRLOOM CANNELLINI BEANS**

salsa verde

**ARBUCKLE GRITS**

vella cheddar

**APPLE COLESLAW**