

EST^D 1872



PRIVATE
DINING

LIBRARY ROOM & SEMI-PRIVATE DINING ROOM

100 per person, served family style
mains, dessert, and dietary restrictions will be noted upon arrival

FOR THE TABLE

LMR GRASSFED BEEF & PORK MEATBALLS

tomato sauce, pecorino

CHEDDAR BISCUITS

honey butter

DEVEILED FARM EGGS

pimento cheese, crispy ham

WARM BURRATA

roasted garlic, estate olive oil, crostini

SALAD

LITTLE GEM LETTUCE

apples, wild pecans, boont corners cheese, creamy miso dressing

CARAMELIZED BEETS

goat cheese crema, greens, chimichurri

MAIN COURSE

select three

"BRICK COOKED" CHICKEN

salsa verde

HERITAGE ST. LOUIS RIBS

barbecue sauce

GRILLED MT. LASSEN TROUT

mushrooms, fennel, toasted almonds, bacon vinaigrette

WOOD OVEN PIZZAS

choice of margherita, straciatella, pepperoni, or seasonal white pie

GRASS-FED STEAK CUT OF THE DAY 30pp

wood grilled, creamy herb dijon or maitre d' butter

SIDES

CANNELLINI BEANS

salsa verde

ROASTED BROCCOLINI

lemon, garlic, chili flake

DESSERT

LMR LEMON OLIVE OIL CAKE

whipped cream, seasonal fruit

TCHO CHOCOLATE CREAM PIE

graham cracker, whipped cream

FROM OUR RANCH

Our estate-grown wine, olive oil, grass-fed highland beef and lamb, and honey are featured on our menu year-round. This season, fresh from the farm ingredients include assorted squash, kale, collards, radish and more.

EXECUTIVE CHEF STEPHEN BARBER

**Consuming raw or undercooked meats, seafood, cheese and eggs may increase the risk of foodborne illness.*