

JAMESMONT RANCH HOUSE MENU

SUMMER

~ \$55 PER PERSON ~

Starter

HEIRLOOM TOMATO GAZPACHO

THIS CLASSIC CHILLED SUMMER SOUP HIGHLIGHTS OUR LOCALLY GROWN PRODUCE

OR

CHEESE IN A JAR

FRESH GOAT CHEESE SOAKED IN A FIRST PRESSED OLIVE OIL
WITH SPRIGS OF FRESH HERBS, GARLIC AND BLACK PEPPERCORNS
SERVED WITH A CRUSTY SOURDOUGH BAGUETTE

Entrée

ALL OF OUR MEAT IS ORGANIC AND GRASS FED OR OCEAN RAISED

SLOW ROASTED CHICKEN BREAST

SMOTHERED IN JAMESMONT RANCH BARBEQUE SAUCE,
SERVED WITH GRANDMA ALICE'S POTATO SALAD,
ELOTE (MEXICAN CORN ON THE COB WITH COTIJA CHEESE AND FRESH LIME)
AND A SIDE OF BREAD & BUTTER PICKLES

Dessert

BAKED MIXED BERRY CRISP

A DASH OF GRAN MARNIER
TOPPED WITH OUR HOMEMADE GRANOLA AND A HINT OF BUTTER
FINISHED WITH LOCAL ARTISAN VANILLA BEAN ICE CREAM

OR

CRÈME BRÛLÉE

WITH ROASTED APRICOTS

48 HOUR NOTIFICATION REQUIRED FOR DINNER REQUESTS
VEGETARIAN AND DIETARY RESTRICTED MENU OPTIONS AVAILABLE UPON REQUEST