

THE PARTY BARN

CHAIRMAN'S TABLE FIXED-PRICE MENU

\$150

JUNE 2 - JUNE 6

ROASTED SWEET POTATO, FARRO,
BABY BOK CHOY, EDAMAME, PICKLED
RED ONION, SESAME, ROASTED
ALMONDS, PEAR VINAIGRETTE

SEARED JUMBO LUMP BAYOU LA
BATRE CRAB CAKES, SPECK HASH,
"GREEK SALAD"

ORANGE & LAVENDER BAKLAVA,
15 YR OLD PAPPY'S ICE CREAM

JUNE 9-13

WEST INDIES SALAD WITH AVOCADO,
SERRANO & GRILLED GRANNY SMITH,
BABY BOK CHOY

GRILLED STATLER CHICKEN BREAST,
ARTICHOKE & BRIE RISOTTO, HOCK
JUS BRAISED KALE

KEY LIME CHEESECAKE, GINGER
ANGLAISE, MUDDLED MINT

JUNE 16 - JUNE 20

ARUGULA, "CHARCOALED" GOLDEN
BEETS, SHEEP FETA SALAD WITH
STRAWBERRIES, PICKLED RED ONIONS,

ROASTED PUMPKIN SEEDS,
PARMESAN TUILE, BLACK
GARLIC POPPYSEED DRESSING

CAST IRONED BEEF TENDERLOIN,
TRUFFLE-CAULIFLOWER-SCALLION
RISOTTO, BRAISED CHANTERELLE

MISSISSIPPI MUD PIE, KALUHA
WHIPPED CREAM, SHAVED TOBLERONE

JUNE 23 - JUNE 27

ARUGULA, PISTACHIO CRUSTED
CHEVRE, PINEBERRIES, PICKLED RED
ONIONS, PEPITA, BLACKBERRY,
POPPYSEED DRESSING

CHICKEN ROULADE, CELERY
ROOT/JERUSALEM ARTICHOKE HASH,
BUTTERNUT PUREE

SPICED APPLE-ROSEMARY PIE,
BOURBON WHIPPED CREAM

JULY 7 - JULY 11

ROASTED BEETS, STRAWBERRIES, PISTACHIO
CRUSTED GOAT CHEESE, BABY ARUGULA,
GRILLED ONION, BURNT ORANGE VINAIGRETTE

CIDER BRINED GRILLED PORK TENDERLOIN,
BUTTERNUT SQUASH PUREE, ROASTED PEARS,
GUANCIALE, BRUSSEL SPROUTS,
APPLE-ROSEMARY JUS

LEMON-ROSEMARY PANNA COTTA,
SWEET TEA BRITTLE

JULY 14 - JULY 18

BRAISED WATERMELON & PORK BELLY,
PICKLED ONION, SHEEP FETA, BABY ARUGULA,
PORT-AGED BALSAMIC

PAN ROASTED "DAY BOAT" GROUPEL, SMOKED
FINGERLING POTATOES, COLLARDS, HOCKJUS
RAMP-CHAI AIOLI

HOMEMADE CHOCOLATE ICE CREAM, SALTED
CARAMEL, PRETZEL CRUNCH

JULY 21 - JULY 25

COMPRESSED ZODIAC PEAR, SMOKED
GORGONZOLA, ROASTED BERRIES, PICKLED RED
ONION, DRIEDCHERRIES, FIG VINAIGRETTE,
FRIZZLED CARROT, PEPITAS

SMOKE ROASTED DUCK BREAST, ROASTED ROOT
VEGETABLES, CASHEW & ORANGE JUS

NEW ORLEANS STYLE BEIGNETS WITH A
BLACKBERRY BOURBON SAUCE

JULY 28 - AUGUST 1

WILTED SPINACH, CELERIAC, DRIED
CRANBERRIES, CHEVRE, FIG MOSTARDA,
APPLE CHIPS, PUMPKIN BUTTER DRESSING

GRILLED BONE-IN DUROC PORK CHOP, BRUSSEL
SPROUT, APPLE & SWEET POTATO HASH,
CHIPOTLE-MAPLE GASTRIQUE

WHITE CHOCOLATE & RASPBERRY BRIOCHE
SOUFFLE, KNOB CREEK SAUCE

AUGUST 4 - AUGUST 8

GRILLED WEDGE, BLISTERED HEIRLOOM
TOMATOES, VALDEON, LARDON, BLACK
WALNUTS, SUNDRIED YELLOW
TOMATO DRESSING

DEEP SOUTH SHRIMP & GRITS, ASPARAGUS
& GARLIC MUSHROOMS

FLOURLESS CHOCOLATE TORTE,
BUTTERMILK-LEMON & THYME WHIPPED
CREAM, ROASTED BERRIES

AUGUST 11 - AUGUST 15

ROASTED SWEET POTATO, FARRO, BABY BOK
CHOY, EDAMAME, PICKLED RED ONION,
SESAME, ROASTED ALMONDS, PEAR VINAIGRETTE

SEARED JUMBO LUMP BAYOU LA BATRE CRAB
CAKES, SPECK HASH, "GREEK SALAD"

ORANGE & LAVENDER BAKLAVA, 15 YR OLD
PAPPY'S ICE CREAM

AUGUST 18 - AUGUST 22

WEST INDIES SALAD WITH AVOCADO, SERRANO
& GRILLED GRANNY SMITH, BABY BOK CHOY

GRILLED STATLER CHICKEN BREAST, ARTICHOKE
& BRIE RISOTTO, HOCK JUS BRAISED KALE

KEY LIME CHEESECAKE, GINGER ANGLAISE,
MUDDLED MINT

AUGUST 25 - AUGUST 29

ARUGULA, "CHARCOALED" GOLDEN BEETS,
SHEEP FETA SALAD WITH STRAWBERRIES,
PICKLED RED ONIONS, ROASTED PUMPKIN
SEEDS, PARMESAN TUILE, BLACK GARLIC
POPPYSEED DRESSING

CAST IRONED BEEF TENDERLOIN, TRUFFLE-
CAULIFLOWER-SCALLION RISOTTO,
BRAISED CHANTERELLE

MISSISSIPPI MUD PIE, KALUHA WHIPPED
CREAM, SHAVED TOBLERONE

THE MENU IS SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY.

THE PARTY BARN

CHAIRMAN'S TABLE FIXED-PRICE MENU

\$150

SEPTEMBER 1- SEPTEMBER 5

ARUGULA, PISTACHIO CRUSTED CHEVRE, PINEBERRIES, PICKLED RED ONIONS, PEPITA, BLACKBERRY, POPPYSEED DRESSING

CHICKEN ROULADE, CELERY ROOT/JERUSALEM ARTICHOKE HASH, BUTTERNUT PUREE

SPICED APPLE-ROSEMARY PIE, BOURBON WHIPPED CREAM

SEPTEMBER 8-SEPTEMBER 12

GRILLED RADICCHIO, DRIED FRUIT, APPLE, GORGONZOLA, SMOKED PECANS, MAYHAW VINAIGRETTE

DUCK LEG CONFIT, COLLARD GREENS, CORNBREAD DUMPLINGS, POT LICKER, HOCK

MASCARPONE, ROASTED GINGER CHEESECAKE, CANDIED LEMON, ROSEMARY SYRUP

SEPTEMBER 15- SEPTEMBER 19

ROASTED BEETS, STRAWBERRIES, PISTACHIO CRUSTED GOAT CHEESE, BABY ARUGULA, GRILLED ONION, BURNT ORANGE VINAIGRETTE

CIDER BRINED GRILLED PORK TENDERLOIN, BUTTERNUT SQUASH PUREE, ROASTED PEARS, GUANCIALE, BRUSSEL SPROUTS, APPLE-ROSEMARY JUS

LEMON-ROSEMARY PANNA COTTA, SWEET TEA BRITTLE

SEPTEMBER 22- SEPTEMBER 26

BRAISED WATERMELON & PORK BELLY, PICKLED ONION, SHEEP FETA, BABY ARUGULA, PORT-AGED BALSAMIC

PAN ROASTED "DAY BOAT" GROUPER, SMOKED FINGERLING POTATOES, COLLARDS, HOCKJUS RAMP-CHAI AIOLI

HOMEMADE CHOCOLATE ICE CREAM, SALTED CARAMEL, PRETZEL CRUNCH

SEPTEMBER 29-OCTOBER 3

COMPRESSED ZODIAC PEAR, SMOKED GORGONZOLA, ROASTED BERRIES, PICKLED RED ONION, DRIED CHERRIES, FIG VINAIGRETTE, FRIZZLED CARROT, PEPITAS

SMOKE ROASTED DUCK BREAST, ROASTED ROOT VEGETABLES, CASHEW & ORANGE JUS

NEW ORLEANS STYLE BEIGNETS WITH A BLACKBERRY BOURBON SAUCE

OCTOBER 6-OCTOBER 10

WILTED SPINACH, CELERIAC, DRIED CRANBERRIES, CHEVRE, FIG MOSTARDA, APPLE CHIPS, PUMPKIN BUTTER DRESSING

GRILLED BONE-IN DUROC PORK CHOP, BRUSSEL SPROUT, APPLE & SWEET POTATO HASH, CHIPOTLE-MAPLE GASTRIQUE

WHITE CHOCOLATE & RASPBERRY BRIOCHE SOUFFLE, KNOB CREEK SAUCE

OCTOBER 13-OCTOBER 17

GRILLED WEDGE, BLISTERED HEIRLOOM TOMATOES, VALDEON, LARDON, BLACK WALNUTS, SUNDRIED YELLOW TOMATO DRESSING

DEEP SOUTH SHRIMP & GRITS, ASPARAGUS & GARLIC MUSHROOMS

FLOURLESS CHOCOLATE TORTE, BUTTERMILK-LEMON & THYME WHIPPED CREAM, ROASTED BERRIES