

THE PARTY BARN

CHEF'S TABLE FIXED-PRICE MENU

\$150

JUNE 2-JUNE 6

AMUSE BOUCHE

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

PAN ROASTED DIVER SCALLOPS, BUTTERNUT
SQUASH PUREE, ROASTED PEARS,
GUANCIALE, BRUSSEL SPROUTS,
APPLE-ROSEMARY JUS

LEMON-ROSEMARY PANNA COTTA,
SWEET TEA BRITTLE

JUNE 9-JUNE 13

AMUSE BOUCHE

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

JUNE 16-20

AMUSE BOUCHE

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

JUNE 23-JUNE 27

AMUSE BOUCHE

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-MAPLEGASTRIQUE

WHITE CHOCOLATE & RASPBERRY
BRIOCHE SOUFFLE, KNOB CREEK SAUCE

JULY 7-JULY 11

AMUSE BOUCHE

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, 1
5 YR OLD PAPPY'S ICE CREAM

JULY 14-JULY 18

AMUSE BOUCHE

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

GRILLED LOBSTER "PERDIDO", ARTICHOKE &
BRIE RISOTTO, HOCK JUS BRAISED KALE

KEY LIME CHEESECAKE, GINGER
ANGLAISE, MUDDLED MINT

JULY 21-JULY 25

AMUSE BOUCHE

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

CAST IRONED BONE IN FILET MIGNON,
TRUFFLE-CAULIFLOWER-SCALLION RISOTTO,
BRAISED CHANTERELLE

MISSISSIPPI MUD PIE, KALUHA WHIPPED
CREAM, SHAVED TOBLERONE

JULY 27-AUGUST 1

AMUSE BOUCHE

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

AUGUST 4-AUGUST 8

AMUSE BOUCHE

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

AUGUST 11-AUGUST 15

AMUSE BOUCHE

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

PAN ROASTED DIVER SCALLOPS, BUTTERNUT
SQUASH PUREE, ROASTED PEARS,
GUANCIALE, BRUSSEL SPROUTS,
APPLE-ROSEMARY JUS

LEMON-ROSEMARY PANNA COTTA,
SWEET TEA BRITTLE

AUGUST 18- AUGUST 22

AMUSE BOUCHE

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

AUGUST 25- AUGUST 29

AMUSE BOUCHE

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

THE MENU IS SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY.

THE PARTY BARN

CHEF'S TABLE FIXED-PRICE MENU

\$150

SEPTEMBER 1- SEPTEMBER 5

AMUSE BOUCHE

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

SEPTEMBER 8-SEPTEMBER 12

AMUSE BOUCHE

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

NEW ZEALAND LAMB CHOPS, GOAT CHEESE, FORAGED MUSHROOM & CHORIZO TERRINE, PORT-AGED BALSAMIC JAMMED ONIONS

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

SEPTEMBER 15-SEPTEMBER 19

AMUSE BOUCHE

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

SEPTEMBER 22-SEPTEMBER 26

AMUSE BOUCHE

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

GRILLED LOBSTER "PERDIDO", ARTICHOKE & BRIE RISOTTO, HOCK JUS BRAISED KALE

KEY LIME CHEESECAKE, GINGER ANGLAISE, MUDDLED MINT

SEPTEMBER 29-OCTOBER 3

AMUSE BOUCHE

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

CAST IRONED BONE IN FILET MIGNON, TRUFFLE-CAULIFLOWER-SCALLION RISOTTO, BRAISED CHANTERELLE

MISSISSIPPI MUD PIE, KALUHA WHIPPED CREAM, SHAVED TOBLERONE

OCTOBER 6-OCTOBER 10

AMUSE BOUCHE

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

OCTOBER 13-OCTOBER 17

AMUSE BOUCHE

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