



SEATED DINNERS AT THREE BARN FARM

Starters

Spring Greens Salad with Fresh Berries, Candied Pecans, Raspberry-Poppyseed Dressing

Iceberg Wedge Salad with Frizzled Red Onion, Fried Green Beans, Sweet-and-Sour Tomato Vinaigrette, Regional Blue Cheese

Heirloom Tomato Salad with Shaved Fennel, Oranges, Olives and Citrus Vinaigrette

Chilled Soup of Fresh Green Peas and Watercress with Crème Fraiche and Cheese Crisp

Grilled-Charred Romaine Heart with Shredded Radish and Carrot, Buttermilk-Dill Dressing, Prairie Breeze Cheese

Main Courses

Citrus-Grilled Chicken with Grilled Oranges, Roasted Seasonal Vegetables, Roasted Rosemary Potatoes, Natural Chicken Stock Gravy

Grilled Flank Steak, Warm Artichoke Potato Salad, Ale Mustard Demiglace, Roasted Seasonal Vegetables

Herb-Stuffed Beef Tenderloin, Red Wine Reduction, Roasted Fingerling Potatoes, Gratin of Farm-Fresh Greens and Alpine Cheese

Fried Chicken Breast, Parsnip Whipped Potatoes, Braised Greens, Natural Chicken Stock Gravy

Braised Lamb Shank with Rosemary and Lemon, Ozark Mushroom Savory Bread Pudding, Grilled Asparagus and Tomatoes

Duck Confit, White Beans, Local Grilled Chicken Sausage, Grilled Vegetables

Grilled Salmon Filet Glazed with Maple Mustard, Creamed Leeks, Green Chile Spoon Bread

Eight-Ounce Beef Tenderloin Filet, Grilled Jumbo Shrimp, Etouffee Sauce, Roasted Potatoes with Grilled Onions, Sautéed Green Beans

Pork Chop Stuffed with Ozark Mushrooms, Red Currant-Dijon Demiglace, Multigrain Pilaf, Roasted Seasonal Vegetables