



2019 BBQ Menu

BBQ Glazed Organic New Zealand Salmon

Served with fresh CSA (Community Shared Agriculture) Kale w/ a Papaya Relish

Puerto Rican BBQ Brisket (or Traditional)

BBQ Pulled Pork (Cubano-style)

Brioche Style Sandwiches Accompanied by Arugula & Manchego Cheese

North African-Moroccan BBQ Baby Back Ribs (or Traditional)

BBQ Cajun Shrimp Skewers

Served w/ Sofrito Dirty rice

Organic Grass-Fed Baby New Zealand BBQ Lamb chops

Served w/ a Chili-Honey-Lime-Mint dipping sauce

Pulled Organic Carolina BBQ Chicken in Pineapple Boats

****Chef Beau's Original Ground or Pulled Pork Lasagna****

Salads

Watermelon & Feta (Seasonal)

Served w/ a Mint and Lime Vinaigrette

Black Bean & Roasted Organic Corn

Chopped red green pepper, Black Beans, red onion, fresh roasted non-GMO corn, cilantro, chili, cumin, lime salt and pepper (jalapeno can be added depending on heat allowed)

Roasted Poblano and Mango/Papaya

Basmati brown rice, roasted Poblano, Mango, green onion, red bell peppers, grated Manchego cheese, crushed red pepper & Vanilla Balsamic & EVOO

Summer Heirloom (in Season)

Large multi-colored chopped heirloom tomato varieties, green onions, purple basil, shaved Parmesan, Fresh Sorel from Chef Beau's Garden, garnished w/ Roasted Pumpkin Seeds served w/ a Hemp oil and Maple syrup vinaigrette

Orange Vinaigrette Potato

Tri-colored potatoes, green onions, crushed red pepper, Orange Segments, fresh basil and hard boiled eggs w/ our own fresh Orange Vinaigrette Aioli

Poached Beets

Served on a bed of Arugula w/ Red Onion Slivers & Pistachio's accompanied by some Drunken Goat Cheese dressed w/ a Vanilla Balsamic Vinaigrette

Sides

Southern Fried Organic Corn

Organic corn sautéed w/ red & green bell peppers, crushed red pepper, a touch of Limón-Honey Aioli

Organic Mexican Street Corn

Grilled Eggplant w/ Roasted Peppers in Garlic Olive Oil

Organic Honey Corn Bread Pudding

Organic Jalapeno Cornbread Muffins

Served w/ Raw Lake Forest Honey

Desserts

Pick your Fruit Cobbler

Served w/ Coconut Ice Cream

Plant Based

Toasted Coconut & Chocolate Banana Cream Pie

Plant Based

Serves 6-8p