

SERRES RANCH

100 YEAR ANNIVERSARY DINNER

Featuring Chef Ryan Scott

STARTERS

Assorted passed appetizers & Stations
Cornmeal popovers with jalapeno jelly & blueberry butter

FIRST COURSE

Farm wedge with mini local iceberg, coachella dates, pickled local red onion, marin blue cheese, sweet 100's, herbs, mustard croutons and creamy buttermilk red wine vinaigrette

ENTREE

Beef trio, Sliced steamship round, crispy beef cheeks, blueberry/jalapeno glazed filet mignon. Served with cowboy potato stuff crusted in black pepper, topped with charred scallions, creme fraiche and jalapeno butter, Marinated & charred broccolini in Serres Ranch olive oil, herbs, crispy shallots

Vegan/veggie entrees option: Charred portobellos marinated in Serres Ranch Merlot with raw sweet corn/cherry tomato/zucchini succotash (vegan)(GF)

CHEESE COURSE

3 local cheeses served with Serres Ranch jellies and jam, alongside house made Ritz's, cheese crackers

DESSERT

Serres Ranch blueberry cream with white chocolate crumble, blueberry creme anglaise & blueberry/olive oil chantilly

