

BBQ Menu

Passed Appetizers

Pickles & Pork

Kosher dill pickle boats with smoked pork shoulder.

Cowboy Crustini

Tuscan herb crustinis topped with smoked tri tip, roasted corn, Avila Barn red onions, avocado, blue cheese and Avila Barn cherry tomatoes.

Slow Smoked Filet Mignon

Filet mignon smoked for hours over red oak and apple wood.
served with a red wine, thyme and wild mushroom sauce.

Grilled Wild Salmon

Wild salmon fire grilled to perfection and topped with a roasted garlic and dill compound butter.

Grilled Asparagus

&

Smoked Artichokes

W/ sriracha and pesto aioli

Potato Pure

W/smoked garlic & goat cheese.

Lighthouse Salad

Organic baby greens tossed in a Gopher Glen apple cider vinaigrette with Avila Barn red onions, house made croutons, candied pecans, goat cheese, Gopher Glen apples, persimmons and local organic blue berries.

Chef Jesse's Cheddar Biscuit

W/ Whipped Herb Butter.

Dessert

Avila Valley Barn Pie Ala Mode Bar

Olallieberry & Apple Raspberry pie served with a scoop of SloMade vanilla bean ice cream.

Refreshments & Coffee Bar

Strawberry basil Agua Fresca & ice tea

Roasted Kona and Vanilla Nut Coffee
served with sweet cream and condiments