

Considering the fall season, we will present a natural and sustainable harvest menu:

Main Dinner Menu & Harvest Side dishes

- 1. Our farm raised pork roasted Cuban style on site in our La Cochina
- 2. House smoked barbeque brisket
- 3. House smoked chicken, quartered and served with Southern slaw.
- 4. Charred Kale and Spinach Salad with grilled flatbread and smoked Vidalia Onion dressing
- 5. Cuban black beans and rice
- 6. Marinated Grilled vegetables with olive oil vinaigrette
- 7. Moroccan Vegetable ragout over Israeli CousCous
- 8. Shaved Brussel sprouts with smoked pork belly and Spanish paprika.

Assorted fresh Breads served with above sides

Dessert - A selection of bite size flourless brownies, lemon cakes and fruit gallettes