

# THACHER

## KENTUCKY RANCH BARN WINEMAKER DINNER

OCTOBER 19, 2019 6'O'CLOCK

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### COWBOY CANDY

GOAT CHEESE CROSTINI

### NACHO MAC & CHEESE TOTS

PICKLED JALAPEÑO

### PETIT CARNITAS TACOS

PINEAPPLE SALSA &

CHIPOLTE CREMA

~2~

### CALI CAESAR

KALE AND ROMAINE RIBBONS

SMOKEY FRIED PIMENTON CHICK PEAS

COTIJA, PICKLED RED ONIONS

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### ADOBO MARINATED &

GRILLED ORGANIC CHICKEN

GARNET YAM & CARMELIZED ONION SUCCOTASH

### REVERSE SEARED ANGUS RIB EYE

HERB SALSA VERDE & CHARRED SHISHITOS

SMOKE SALT ROASTED BABY POTATOES ROMESCO

### FRENCH GREEN BEAN SAUTE

BACON VINAIGRETTE, SHALLOT

~4~

STONE FRUIT COBBLER MASON JARS

### DESSERT NACHO

LEMON CURD, CINNAMON

& SUGAR DUSTED TORTILLA CHIPS

WITH STRAWBERRY SALSA

### COWBOY BROWNIE

A DELICIOUS GLUTEN FREE BROWNIE

MADE WITH BLACK BEANS

\$165 /PP

\$135/CLUB

RSVP: [JORDAN@THACHERWINERY.COM](mailto:JORDAN@THACHERWINERY.COM)

MENU BY TRUMPET VINE CATERING

