

# BARBAREÑO

## PRIVATE PARTY MENU SELECTIONS

please select 9 dishes including 1 dessert

\*add housemade sourdough and cultured butter for \$5 per person

### EGGAMUFFINS

cornmeal blini, whipped seascape cheese, country ham, cured egg yolk

### GRILLED AVOCADO

black garlic ponzu, yuzu mousse, fresh horseradish, avocado leaf salt

### GARDEN LETTUCES

local greens with seasonal dressing, fresh herbs, yogurt, market fruit

### UNI CAESAR

grilled little gems, preserved lemon, sourdough croutons, san joaquin gold

### TOMATO TARTARE

tutti frutti tomatoes, avocado puree, crostini, toum

### RICOTTA DUMPLINGS

strawberry masala, pine nuts, basil

### ESPECIAL

al pastor-style lamb or mushrooms, masa flatbread, salsa verde, goat gouda

### THE THREE SISTERS

fava bean hummus, baby corn, grilled summer squash

### CRISPY BRUSSELS SPROUTS

smoked bragg apple cider vinegar, fermented ojai honey, san joaquin gold

### ANIMAL POTATOES

caramelized onions, special sauce, smoked fiscalini cheddar

### MARKET FISH

seasonal local fish with accoutrements

### DUROC PORK CHOP

wenzlau apples, parsnip puree, fennel slaw, country ham

### SANTA MARIA BBQ

brandt tri-tip, pinquito beans, pico de gallo, garlic butter

### Dessert

#### HIVE AND HONEY

bee pollen panna cotta, honeycomb, granita, beet sugar glass, fresh fruit

#### BAKED CALIFORNIA

mango and basil semifreddo, lemon, hop cake, lavender pine nuts, OG kush

#### BLACKBIRDS S'MORE

ginger graham cracker, chocolate bar, pistachio-miso caramel, marshmallow