

# BARBAREÑO



## LARGE PARTY MENU SELECTIONS

7 course \$95/guest

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

### EGGAMUFFINS

cornmeal blini, whipped wagon wheel, cured egg, country ham

### GRILLED AVOCADO

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

### WINTER CITRUS SALAD

shaved fennel, red onion, local olives, chicories, mint

### UNI CAESAR

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

### RICOTTA DUMPLINGS

strawberry masala, pine nuts, lemon zest, basil

### ESPECIAL

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

### MARKET VEGETABLES

arugula, pickled grapes, garlic chips, sesame-thyme dressing

### CRISPY BRUSSELS SPROUTS

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

### ANIMAL POTATOES

caramelized onions, special sauce, smoked fiscalini cheddar

### SAGE SMOKED PORK CHOP

wilted greens, black walnut, skordalia, apple mostarda

### MARKET FISH

pinquito miso, chile negro, pistachio-pea puree, wild onion, blackberry

### SANTA MARIA BBQ

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

### Dessert

#### HIVE AND HONEY

bee pollen panna cotta, honeycomb, apiary 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