

## **In the Yard:**

### **Amuse Bouche...**

*Mini Salem Cross Farm's Burger with a sage red pepper coulis and melted Robinson Farm Prescott Cheese*

*Tomato basil mozzarella skewers with a balsamic drizzle*

*Eggplant paté on toasted pita*

*House cured gravalax and a dab of dill crème fraîche on toasted brioche*

*Pate a choux with creamy herb cheese*

*Herb harvest cheese spread & Salem Cross Inn's famous cheese spread with crackers & garden vegetables*

### **Cool Refreshing Drinks...**

*Fresh squeezed lemonade or Hibiscus iced tea*

## **In the Barn:**

### **Starter Course...**

*Spinach & feta strudel with toasted pine nuts, chives and a mornay sauce*

### **Salad Course...**

*Red, green and freckled lettuces, carrots, tomato, shallots, tossed with a savory herb Dijon vinaigrette*

*Homemade butternut squash muffins and herbed biscuits served with herbed butter*

### **Entrée...**

*Salem Cross Farm pasture raised beef short ribs slowly cooked in a rich burgundy red wine sauce*

*Traditional gratin potato with rosemary and thyme*

*Roasted parsnips, turnips, carrots, green beans & brussel sprouts with bacon*

### **Dessert...**

*Apple Tarte Tatin with lavender whipped cream and a caramel garnish*



**Farmers'**  
**Dinner**  
**menu**

*\*This menu is subject to change because, you know...Mother Nature rules!*



**Salem Cross INN**  
RESTAURANT & TAVERN