

the DISTRICT

NOV 21

2024

EST. 2024
RANCH  BRAND
 MEAT COMPANY 

AMUSE-BOUCHE

Bruschetta with beer bread and whipped bone marrow butter

***Vegetarian option: whipped herb butter in place of bone marrow**

1ST COURSE

Simple fresh greens tossed in a maple bourbon vinaigrette with a scotch egg (soft boiled egg, wrapped in Ranch Brand sage pork sausage, and rolled in breadcrumbs, then fried to golden perfection)

***Vegetarian option: Cauliflower and mushroom blend in place of sausage**

2ND COURSE

Slow braised Korean Ranch Brand beef cheeks accompanied with soft steamed buns, house made Kimchi and green onions

***Vegetarian option: Korean marinated mushroom Steak in place of beef cheek**

3RD COURSE

Cajun Argentinian red shrimp with creamy roasted squash polenta, crispy fried collard greens, lemon herb compound butter and chili oil

***Vegetarian option: Crispy tofu in place of Shrimp**

DESSERT

Cornbread base, bacon cheesecake with Jack Honey whiskey reduction, topped with caramel corn

***Vegetarian option: no bacon in cheesecake**