

JUL 23-28

Restaurant week

2018

THE BARN AT ROCKY FORK CREEK

\$40 per diner

tax, gratuity, and beverages not included

First Course CHOOSE ONE

CUP OF FRENCH ONION SOUP Brioche Crouton, Provolone, Gruyere

HOUSE SALAD Tomato, Cucumber, Radish, Red Onion, Carrot, Crouton, Poppy Seed Vinaigrette

CAESAR SALAD Romaine, Garlic Croutons, Parmesan Dressing

WINE PAIRING

Sauvignon Blanc, Loveblock, Marlborough, New Zealand (\$14 Per Glass)

Second Course CHOOSE ONE

BLACKENED SCALLOPS Rice Pilaf, Etoufée, Green Beans

WINE PAIRING

Pinot Noir, Acrobat by King Estate, Oregon (\$12 Per Glass)

ROASTED HALF CHICKEN Ancient Grains, Asparagus, Lemon Jus

WINE PAIRING

Chardonnay, Sanford, "Flor de Campo," Santa Barbara, California (\$11 Per Glass)

STEAK IN A BOWL* 6 oz. Filet Mignon, Smoked Gouda Potato Cake, Truffled Mushrooms, Poblano Demi-Glace

WINE PAIRING

Pinot Noir, Acrobat by King Estate, Oregon (\$12 Per Glass)

Third Course CHOOSE ONE

COCONUT CAKE Coconut Butter Cake, Whipped Cream, Shredded Coconut

CARROT CAKE Bourbon Cream Cheese, Caramel, Candied Pecans

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.