



## WINTER MENU

DECEMBER 1, 2017 - APRIL 15, 2017

A note from Barr Mansion's Culinary Farmer, Christian, about our Winter produce stars

*As we bring in the 4th Harvest, this Winter we at Barr Mansion are going back to our Native Roots, to draw from plant sources that have almost been forgotten. We have drawn out culinary delights from Native Seed Search, The Southern Preservation Center and Baker Creek Heirloom Seed Company. We are growing a large crop of Three Sisters Natives this fall for traditional storage supplementation to our Winter menu and veggies. The Three Sisters crops as grown by various Native American tribes include winter squash, corn, and beans.*

### WINTER SQUASH

We are growing the more flavorful ancestors of Butternut Squash that do wonderful in the Texas climate. Mayo Cama and Rancho Marques have a rich sweet salmon colored flesh that blow your average butternut out of the water.

### BEANS

We are harvesting the first of our three native dried beans. The first being the Tohono Ono Odaham which is a beautiful bean with the painted markings of a Palomino. The second is a Black Tepary Bean that is a southwest pueblo staple, similar in size to a Lentil. The third is the Eagle Pass Dry Bean, a flavorful dark red bean also known as the Texas Red Ripper because of its tenacity. These will be making a come back!

### CORN

We are growing a crop of Chapalote, the worlds only true brown corn, that makes the worlds best chocolate colored Masa.

### SWEET POTATOES

You thought Rainbow Colored Carrots were cool! We have old varieties of Red, Yellow, Orange and three shades of Purple. The Purple includes a solid dark purple variety from the Hawaiian island of Molokai. Extra nutrition and tasty comfort at at the same time.

### GREENS

Greens are a kicking crop in Texas Cool months but our Salads contain more than just lettuce. From our rare Texas Red Mustard, Speckled Trout Lettuce, to various delicate Asian greens, the life and color that our tender and delicious salads contain will expand your mind. We also grow our own Frisse, Arugula, Spinach, and Pea Shoots along with a list of other greens and lettuces too long to mention.

### EDIBLE FLOWERS

Calendula, Nasturtium, Borage, Tea Hibiscus, and Zinnia straight from our gardens add color to your hors d'oeuvres, salad, butter, and entrées.

### HERBS

Our Kitchen flows out daily into our extensive herb garden where they will never be short on a virtually unlimited source lively flavor. Our garden includes rare Sages, Thymes and other herbs from around the world.

### ROOTS

We grow candy striped beets, watermelon radishes, and tender white Japanese turnips.

### BRASSICA

Our favorite big brassica is Romanesco Cauliflower, it has mesmerizing fractal pattern in the flower and is culinary excellence. We have numerous small flowering brassicas that are far superior to your average broccoli.



## FOR COCKTAIL HOUR OR LATE NIGHT PASSED APPETIZERS (1 or 2 Bites)

Radish on Toast with Fresh Homemade Scallion Butter (v) 1★

Curried Sweet Potato Dumpling with Rice Paper (v, vg, gf) 1★

Spinach and Goat Cheese Gougere (v) 1★

Sticky Rice Croquette with Mango and Butternut Coulis (v) 2★

Cajun Style Pork Shoulder with Deviled Remoulade on Crostini 2★

Bean and Cheese Pupusa with Salsa Rojo (v, gf) 2★

Caramelized Chickypops with Fish Sauce (gf) 2★

Nopalito Cornbread Bites with Cheddar and Egg (v) 2★

Bacon Wrapped Shrimp with Sour Plum Sauce 3★

Lemongrass Chicken and Pork Kolache 3★

## SPECIALTY BEVERAGES

### SHRUB BAR 1★

*Self serve sparkling waters served with sweetened vinegar syrup infused with fruits and herbs*

### SIGNATURE COCKTAILS 1★ each

#### GINGERBREAD EGGNOG

*Dark rum pops the gingerbread flavor in this twist on a holiday classic*

#### STONEWALL

*Whiskey, cinnamon, and apple make this balanced seasonal sipper perfect for your party*

#### POINSETTIA

*Perfect for toasting, enjoy our take on a traditional sparkler!*

### WINTER WARMERS

#### HOT APPLE CIDER 2★

*Fresh and crisp apple cider for cold winter days*

#### MULLED WINE 2★

*Bring a romantic bang to your bunch with this gothic and fruity warmer*

#### HOT TODDY 2★

*Warm your bones with this buttery fall classic*

#### LUXE HOT CHOCOLATE BAR 3★

*Raspberry Whipped Cream and Peppermint make this velvety treat even more rich and delightful. We blend it in our kitchen, and suggest that you spike it up with your favorite liquor!*

*\*Copper mugs available to rent for your specialty drinks. Alcohol not included for any specialty cocktail.*

*\*Please note that our ingredients are subject to seasonal availability as we source from our own harvest and local farms.*

*\*Restrictions apply based on guest count, timeline and layout.*

*GF = Gluten Free V = Vegetarian VG = Vegan P = Pescatarian*



## FOOD VIGNETTES

### COCKTAIL HOUR, LATE NIGHT or APPETIZER RECEPTION

#### **BARR BRUSCHETTAS 1★**

*An assortment of composed toasted crostini popping with Fall colors and flavors*

#### **JAR-LID POT PIES 2★**

*Creamy braised chicken and vegetables baked in a flaky crust*

#### **CHEESE AND OLIVE FINGER BOWLS 3★**

*Assorted organic olives, pickles, and diced cheeses drizzled in herbed oil (v,gf)*

#### **SMASHED 3★**

*Choose a creamy smashed gold or sweet potato dressed with this harvest's toppings, and served with crispy bacon, cheeses, and sour cream*

#### **MAC N' CHEESE JARS 4★**

*A creamy, cheesy favorite topped with cheddar crumbs and herbs*

#### **BARR NACHOS 4★**

*Crispy corn and flour tortilla chips served with your choice of vegetarian, spiced beef, or pulled pork queso, Served with seasonal salsas and fresh toppings from our garden*

#### **TEXAS STYLE CHILI BOWL 5★**

*Chile con carne stewed with tomatoes, beans, and jalapeños  
Served with cheese, onions, sour cream, crumbled cornbread, and herbs*

#### **READY DOG 5★**

*Mini hot dogs with house made pickles and kraut*

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## FOOD VIGNETTES

### COCKTAIL HOUR, LATE NIGHT or APPETIZER RECEPTION

#### **BAKED FROMAGE 5★**

*A selection of five organic cheeses, baked in cast iron and topped accordingly. Served with house baked bread and crackers (v)*

#### **COOK WITH FIRE 5★**

**Pick Your Pizzas! (Choice of Two)**

*Mozzarella, italian sausage and red sauce / Winter squash puree, crispy bacon, onion jam, parmesan / Shrimp, spicy mayo, scrambled egg, mozzarella, nori*

#### **CHEESEHEADS 5★**

*Assortment of 4 organic cheeses, fresh fruit, and Barr's preserves and signature crackers (v)*

#### **BARR'S FARM TO TABLE POMP 4★**

*Collection of Barr's vegetables and fruits: pickled, preserved and raw showcasing an abundance of color and diversity. Served with complementary dips and our signature Barr Mansion crackers. (v)*

#### **MEZZE CAFE 6★**

*A North African, Mediterranean, and Middle-Eastern inspired feast featuring traditional favorites, and locally inspired dips, sauces, and small plates to nibble with soft pita, nan -e barbari, and crispy sesame crackers*

#### **ELOTES, Y MÁS (gf) 6★**

*Creamy roasted corn cups, pastor tacos on corn, black bean sopes with fresh garden toppings*

#### **TACOS AROUND THE WORLD 6★**

*Served with shredded lettuce, tomatoes, and fresh salsa  
(Choose your Taco Style:)*

*Jalapeño cheddar sausage, pickles, bbq sauce*

*Bulgogi beef and kimchi*

*Bali bbq chicken thighs, roasted chickpeas, and raita*

*Fried tofu, mushrooms, scallions, peanuts*

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## BUFFET, FAMILY STYLE, & PLATED RECEPTION

### BREADS

- Olive and Feta Foccacia (v) 1★
- Wood-fired Seeded Baguette (v) 1★
- Trio of Bread - Baker's Choice (v) 2★

### SOUPS

- Austin Style Wedding Soup (gf) 2★
- Winter Squash Bisque with Miso and Togarashi (v, gf) 2★

### SALADS

- Native Greens, and Beans, Radishes with Sesame Garlic Vinaigrette (v, vg, gf) 3★
- Kale, Dried Apricots, Pecans, and Citrus Date Vinaigrette with Goat Cheese (v, gf) 3★
- Barley, Mushrooms, and Herb Salad with Farm Greens (v) 3★

### MAIN COURSE

- Fire Roasted Chicken Thighs in Red Mole (gf) 6★
  - Pork Sausage Baked Ziti 6★
  - Shrimp Scampi with Fried Herbs (p, gf) 6★
  - Brick Oven Szechuan-Roasted Pork Shoulder (gf) 7★
  - Garlic Chicken Breast, Sriracha Glaze and Scallion (gf) 9★
  - Atlantic Salmon with Mexican Marigold Beurre Blanc (gf) 11★
  - Pork Tenderloin, Farm-Kraut, and Stone Ground Mustard (gf) 11★
  - Beef Tenderloin with Barr Steak Sauce, or Kick Ass Compound Butter (gf) 12★
- (one additional star for buffet)

### SIDES

- Barr Bounty (v, gf) 2★
- Garlic Butter Brassicas (v, gf) 3★
- Tamari Glazed Sweet Potatoes with Caramelized Onions (v, gf) 3★
- Miso Whipped Winter Squash (v, gf) 3★
- Pork Belly Braised Turnips and Winter Greens (gf) 3★

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## WEDDING FEASTS RAISE YOUR GLASS!

*First impressions are everything. Visual appeal is just as important as the taste experience. The Feast makes the experience of food more than just eating and enjoying, but moves further into an expression of craftsmanship and art. The feast platter tells a story and evokes emotions.*

*The food is the eye candy, and takes center stage when it hits the table. The platters themselves will be the main attraction-no more peeking around centerpieces, or dropping your food in the flowers trying to pass family-style dishes across the table.*

*With two platters to a table; no dishes to pass around – you can take what you want, when you want.*

### FIRST COURSE 3★

Select our fluffy Red Pepper Focaccia, Caramelized Onion and Olive Focaccia, or sweet Buttered Cornbread to accompany your Greens and Garden Harvest Salad with a choice of tangy Citrus Date Vinaigrette, or herbaceous Green Goddess Dressing

### BELLO CIBO 27★

Pan Fried Chicken Picatta, Polenta and Pomodoro, Large Beef and Pork Meatballs in Red Sauce, Sausage with Peppers and Onions or Eggplant Parmigiana, with an assortment of Herbs and Roasted Vegetables from our garden

### LAND AND SEA 30★

Roasted Beef Tenderloin, Crab Cakes, Lemon Garlic Prawns, Roasted Roots and Rosemary, Simmered Beans, House Brined Pickles and Seasonal Vegetables

### BARR-STYLE BARBECUE 25★

Fire finished Chicken Thighs, Pulled Pork, House Sausages, Charred Beef Ribs, Sautéed Onions, Texas-Style Beer Beans, House Pickles, Herb Slaw, and Sliced Pullman Loaf

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## CAKES AND SWEETS BITE SIZED POSSIBILITIES

*In addition to being cute, indulgent, and incredibly tasty, these bites boost the energy of any party. They can be served passed or in a food vignette, so there is no need to stop dancing or end conversations to enjoy your dessert! If you would like to forgo the Groom's cake and offer bite sized sweet possibilities instead, you have 2★ to your credit for bite sized dessert options. We will provide the same portion that we would for the groom's cake.*

### SEASONAL SUGGESTIONS

Seasonal Pavlova 3★

Baci Di Dama 2★

Fudge and White Chocolate Cookies 1★

Mini Eclairs 3★

Build Your Own S'mores Vignette 4★

### YEAR ROUND

Brownies 1★

Cookies and Milk Shot: Chocolate Chip or Pecan Snickerdoodle 1★

Mini Pies: Chocolate, Coconut, Banana Cream, Salted Caramel Apple or Pecan Pie 2★

Tartlets: Crème Brûlée or Lemon Berry 3★

S'mores Bites - on House-made Graham Crackers 3★

French Macaron - Raspberry or Chocolate with Salted Caramel 3★

### INSTRUCTIONS for BRIDAL/GROOM CAKES

*Includes a single flavor, one filling, and frosting. You can find photos of past Barr Mansion cakes in the "Cakes and Desserts" Gallery on our website or ask to see our Cake Catalog for inspiration! Designs for a showpiece cake can vary in their complexity, so an additional fee of \$35 per hour will apply for the more intricate designs. For icing style, you can choose from our catalog by number or you may submit a photo inspiration from another source. This also applies to the groom's cake. Cake details must be finalized when you submit your final menu. An additional fee of \$75 will be applied if multiple flavors are desired.*

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## BRIDE'S CAKES

### SEASONAL SUGGESTIONS

#### Salted Caramel Apple Cake

Italian Neopolitan Chocolate Cake Pistachio and Cherry Fillings

White Cake with Vanilla Bean, Orange Marmalade Filling, Gran Marnier Buttercream

### YEAR ROUND CAKES

#### Italian Cream Cake with Cream Cheese Icing

Carrot Cake with Cream Cheese Icing

Lemon Cake with Raspberry Mousse

#### Vanilla Chiffon Cake with Filling

(Fillings: Raspberry, Strawberry, Lemon, or Bavarian Cream)

## GROOM'S CAKES

### SEASONAL SUGGESTIONS

#### Derby Pie

Hot Cocoa Cake

#### Winter Squash Swiss Roll

### YEAR ROUND CAKES

#### Classic Chocoholic (dark and delicious)

German Chocolate Cake

'Texas Sheet Cake'

Semolina Cake with Seasonal Marmalade

Cheesecake: (Espresso, Cookies and Cream, Vanilla New York or Banana Praline)

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