



Celebrate



The 3rd at Silverado Resort and Spa



JULY 3, 2019



On The Mansion Lawn

Menu

Prepared by Chef Ricardo Jarquin

DINNER BUFFET

- ★ **LITTLE GEM SALAD** shaved market veggies, fresh herbs, herb dressing, Padano crumble
- ★ **COUNTY LINE GREENS** Persian cucumbers, big ranch cherry heirloom tomatoes, smoked goat cheese, white balsamic vinaigrette
- ★ **TRADITIONAL COLESLAW** creamy buttermilk dressing, green grapes, blue cheese
- ★ **24 HR. BRINED PETALUMA BBQ CHICKEN** Italian salsa verde, crispy garlic, petite basil
- ★ **ST. LOUIS DRY RUBBED RIB** sweet chili glaze, crunchy shallots, Thai herbs
- ★ **SLOW DOUBLE SMOKED BEEF BRISKETS** pickled red onions, scallion curls, Kansas City style BBQ sauce
- ★ **ALL AMERICAN BEEF HOT DOGS** caramelized onions and peppers
- ★ **ELOTE STYLE CORN** crema, cotija, tajin, cilantro
- ★ **HOUSE BBQ STYLE BAKED BEANS** with charred onions and bacon
- ★ **CRISPY NEW POTATOES** herb butter, bacon lardons, bbq aioli
- ★ **DINNER ROLLS**

DESSERT

Apple & Cherry Pie | Mini Cup Cakes | Strawberry Shortcake | Sliced Fresh Watermelon

BEVERAGES

Freshly Brewed Coffee | Decaffeinated Coffee & Tea | Iced Tea, Fruit Punch | Lemonade



SILVERADO RESORT
GOLF | SPA | TENNIS
NAPA, CA