

## Chef's Series Regional Barbecue Menu

### COURSE ONE

#### *Pacific Northwest*

Orange Rosemary Mushroom Satay  
with Eggplant and Goat Cheese

### COURSE TWO

#### *Alabama*

Grilled Chicken Salad with Alabama White Sauce,  
Pecans, Blackberries, Sweet Potato Polenta Cake  
and Crisp Potatoes

### COURSE THREE

(choice of one)

#### *New Mexico*

Albuquerque Dry Rub Pork Tenderloin  
with Green Chile Sauce and Grilled Corn Salsa

or

#### *Iowa*

Grilled Ribeye with Maytag Butter,  
Beer Battered Onion Ring,  
Sweet Corn and White Bean Hash

### COURSE FOUR

#### *Georgia*

Sweet Bourbon Cornmeal Cake  
with Grilled Fruit Chutney and  
Hand-whipped Cream

### Chef's Menu Series

Join us for each of these special menus focusing on  
fresh ingredients and seasonal cooking techniques.

*Available Fridays through Sundays.*

**Chef's Garden**  
September 2-October 2, 2011

**Fall Harvest**  
October 7-November 13, 2011