



WHISTLEPIG

WHISTLEPIG RYE BBQ DINNER
AT OJAI VALLEY INN

July 1, 2018 · 6:30pm cocktails · 7:00pm dinner
served in stations

t r a y p a s s e d

smoked sweet potato donut with whistlepig maple syrup glaze and black salt
crispy smoked pig ear lettuce cup with whistlepig pixie glaze and toasted sesame
down-home deviled eggs with dungeness crab
served with whistlepig 10 year rye private label “honey lemonade welcome punch”

w h i s t l e p i g r y e t a s t i n g t a b l e

a special flight of whistlepig ryes with senior steward of the brand, shelley buck, featuring:
farmstock rye, 10 year rye, 10 year rye private label, and 12 year rye

f r o m t h e g a r d e n

heirloom tomatoes with arugula pesto, drake family farms goat cheese and ojai olive oil
roasted beets and harry’s berries with fresh sorrel, buttermilk dressing
fresh field peas with charred tomato, farmer’s cheese, peanuts, and herb dressing

f r o m t h e s m o k e r

santa maria tri-tip with whistlepig barrel aged coffee bean rub and ancho chile bbq
baby back pork ribs with sweet tea brine and whistlepig barrel aged maple syrup bbq
free range chicken smoked over whistlepig barrel staves with mustard bbq

s i d e s

collard greens
summer succotash of max beecher’s vegetables
burnt end pinto beans
mac and cheese with whistlepig rye glazed pork belly
cast iron cornbread with whipped house made butter

s w e e t

homemade apple pie mason jars
oxnard strawberry shortcake bites with bourbon vanilla bean cream
dark chocolate dipped watermelon wedges with sea salt
s’ mores cake pops
served with whistlepig barrel aged coffee

b e v e r a g e s

“moscow hog” with ginger beer and whistlepig private label 10 yr
“mortimer takes manhattan” with amaro, vermouth, and whistlepig private label 10 yr
beer, red, and white wine + non-alcoholic sweet tea and lemonade available

chef de cuisine, andrew foskey · beverage director, melissa lamb