



Tuesday Ranch Supper

**Charcuterie Platter-Shared**

Chefs Choice of Silvies Meats,  
Sausages, Wursts, Olives, Pickles, Sourdough Crackers,  
with a Hearty Mix of Tillamook & Oregon Cheeses

**Bread**

Ranch Baked Sourdough Focaccia Bread  
with Italian Sea Salt & Old World Olive Oil

**Amuse-Bouche**

Caprese with Burrata, Silvies Basil, Organic Heirloom Tomato,  
Artisanal Balsamic Reduction, & Maldon Sea Salt

**Soup**

Italian Wedding Soup:  
Cannellini Beans, Organic Kale, Beef & Chevon Polpetta

**Salad**

Organic Mixed Arugula & Spinach with Warm Pancetta Vinaigrette

**Entree**

Silvies Organic Grass Fed Beef & Chevon Bolognaise, Ricotta,  
Chevre, Fresh Mozzarella, Silvies Basil & Oregano  
served with Seasonal Organic Vegetables

**Dessert**

Decadent Vanilla Custard Crème Brule, Caramelized Turbinado Sugar,  
Invigorating Lemon Essence

**Sous Chef**  
Jantzen Lycett

**Executive Chef**  
John Kolka

**Bread Chef**  
Emily Chambers

**Maitre d'**  
Crystal Zaun

Consuming raw or undercooked foods, not washing your hands, or eating off the floor, may increase your risk of foodborne illness. Our food and drink may contain nuts, flour, dairy product, cocoa, fish, eggs, fruit, gluten, garlic, beef, chevon, or any other allergens.



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## Our 150+ Year Old Sourdough Starter

This bread is emblematic of our sustainable philosophy here at Silvies Valley Ranch. It is part of the culture that the homesteaders had and ranchers still have – we work, play and raise food on the land, and we make and eat tasty, traditional, homemade health, sustainable and ranch grown foods. It's tradition, the west, and good.

It turns out that all sourdoughs taste a little different and our sourdough isn't brassy and sour like the San Francisco bread you have probably tasted – it's more complex, with a deep savory-ness that really brings out the earthy taste of the dark rye and hard red winter wheat grown here in Eastern Oregon and which we use to bake the bread. This sourdough is great with our traditional homestead dishes of beef and chevon, and hearty enough to stand on its own. You'll see – we use it in our charcuterie crackers, dinner breads, cinnamon rolls, chocolate cake, pancakes, biscuits, carrot cake and even doughnuts – I hope you like sourdough because we don't have any "9 grain honey oat bread" here at Silvies.

To make sourdough bread, you need a starter – and they can be very different – like different hops are in beer. "Starter" is just a simple mixture of flour and water, plus a little bit of the "starter" from the last batch of dough you made. This is mixed into the new batch of bread dough, and then the mix of wild yeasts and other microorganisms from the starter get to work leavening (actually digesting) the dough, then you bake it. This is the way bread was made for thousands of years before the first bread yeast was sold in 1780. Before 1780, all bread was either sourdough or unleavened – like a flat bread.

Anyway, this starter has been in the Campbell family for 50 years since 1970 and it came from a long time family friend, Avel Diaz. Diz was the pillar of our Basque community, and was a famous cook – at least around here! He often made sourdough bread and pancakes for local charity breakfasts and dinners. When the Campbells asked Diz if they could have some of his starter, he said, "Of Course! But you always have to remember where it came from." So, we got this starter from Avel Diaz:

- "Diz" got the starter from another Basco, Julio Urizar; and all three families camped together on the Urizer homestead on Steens Mountain all the time. The sourdough pancakes cooked over a fire were great!
- Julio had gotten this starter from Mildred Graves in 1950. I was told she was one of the first homesteader babies to be born in this part of Oregon – around 1880.
- Anyway, Mildred got this starter from her mother Francine, and Francine Graves said she got it from a "hermit out near Wagontire," we think around 1870 – over 150 years ago when sheep were predominant here.
- The "hermit" was an old Basco shepherd, didn't speak much English, but he said he'd gotten it from his mother, so he brought it with him from the Basque region of Spain; it tastes much like some of the bread made there.

So, this starter has probably been used every day or two for at least hundreds if not thousands of years: This would also explain why it goes so well with our beef and chevon dishes – the original starter's probably from the Pyrenees Mountains in Spain which explains why our Great Pyrenees guard dogs really like it! If you don't believe me, just ask the dogs! Their favorite is biscuits with lots of beef gravy – they don't eat chevon!



## Silvies Organic Grass Fed Beef

Here at Silvies, you will eat beef unlike any you have probably ever eaten before-it tastes a little different from almost all other beef (most people really like it!) and it is healthier for you than most other beef.

The reason is, our beef is from 50% Angus/ 50% Herford cross and is 100% grass fed and free range. It spent every day of its life right here in the Silvies Valley, enjoying abundant fresh air, crystal clear water, beautiful views, all it can eat everyday of its life, and thoughtful, kind care from Cow Boss Clint Weaver and his crew.

All the grass the beef eat-either standing naturally in the fields or as hay in the winter, from the natural, organically managed pastures and meadows here in the Silvies Valley. The grass was irrigated naturally and completely sustainably from the rain and snow that has fallen over the last three years or so. The cattle were never fed any grain or any alfalfa, or given hormones, antibiotics, or any other chemical during its lifetime-they ate only the native grasses and plants that have grown here in Silvies for thousands of years-Silvies beef is pretty special. If Silvies cattle get sick, which less that one percent do in a typical year, they are taken care of with antibiotics and other medication when needed (Dr. Campbell is a veterinarian), but these cattle are then segregated electronically through their EID ear tag and are sold to feed lots where they become "commodity" beef.

If fact, very few cattle in the U.S. are "100% grass fed" and most of the ones that claim to be have actually been fed alfalfa and cereal grain crops in the pre-grain (green) stage under intense irrigation with chemical herbicides and fertilizers. Silvies beef has not.

As a result, you will definitely be able to taste the natural wild grasses, wildflowers and wild herbs that Silvies cattle are and fattened on-the beef actually tastes much more like wild elk than regular beef that were fed corn and grain in a feedlot and that you would buy at the grocery store or order at a steakhouse or restraint, or even from other grass fed cattle.

It takes Silvies cattle several more months to fatten to Prime or Choice on native grasses that cattle fed corn, alfalfa, or green cereal crops, but we think its worth the extra time and added effort-we sure hope you enjoy it!