

Passed Appetizer Options

- Kobe “Corndogs” – huckleberries and mustard \$2/piece
- Beef Satays - chimichurri sauce \$3/piece
- Mini Jumbo Lump Crab Cake – whole grain mustard and grapefruit on cucumber \$5/piece
- East or West Coast Oysters – served on half shell with cocktail and mignonette sauces \$4/piece
- Cold Smoked Salmon – chopped egg, red onion, chives and capers \$4/piece
- Citrus Poached Shrimp – horseradish cocktail sauce \$5/piece
- Fish and Chips – micro brew battered halibut on crispy Yukon Gold potato \$4/piece
- Chorizo Stuffed Dates Wrapped in Apple Wood Smoked Bacon \$2/piece
- Risotto Balls \$2/piece
- Pimento Cheese Tostadas \$1/piece
- Burrata with Pesto on Grilled Bread \$2/piece
- Goat Cheese and Pistachio Crusted Grapes \$2/piece

Chef Designed Personal Menu by Our Executive Chef Blaine Staniford

Paired with Wines Chosen by Our Sommelier Team
Price varies

Prix Fixe Menus

A - \$69/person

Choice of Soup or Salad:

- White Asparagus Soup – spring onions, English peas and pistachio
- Baby Gem Lettuce – sun burst tomatoes, Pederson’s bacon, smoked blue cheese and buttermilk dressing

Choice of Entrees:

- Filet Mignon 8 oz. – roasted garlic
- Windy Meadows Chicken – confit thigh with castelvetrano olives, smoked potato and preserved meyer lemon
- Scottish Salmon – red pepper ragout and traditional egg sauce
- House Made Pasta – seasonal vegetables and white wine butter sauce

Shared Sides:

- Yukon Mashed Potatoes - chives
- Baby Spinach - crispy cured meat

Dessert:

- Valrohna Chocolate Tart – Oregon huckleberries, peanut butter sorbet and toasted peanut crumble

VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST
ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.

B - \$79/person

Choice of Starter (host to choose 1 prior to event):

House Charcuterie – selection of cured and smoked meats with grilled bread

Berkshire Baby Back Ribs – cilantro and toasted sesame

Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce

Choice of Soup or Salad:

White Asparagus Soup – spring onions, English peas and pistachio

Baby Gem Lettuce – sun burst tomatoes, Pederson's bacon, smoked blue cheese and buttermilk dressing

"Toad in a Hole" – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette

Choice of Entrees:

Filet Mignon 8 oz. - roasted garlic

Windy Meadows Chicken - confit thigh with castelvetrano olives, smoked potato
and preserved meyer lemon

Duroc Pork Collar - flowering broccoli, black garlic dumplings, beech mushrooms and cashews

Scottish Salmon - red pepper ragout and traditional egg sauce

Maine Diver Scallops (3) - shallot potato cake and American caviar butter sauce

House Made Pasta - seasonal vegetables and white wine butter sauce

Colorado Rack of Lamb - cauliflower puree and golden raisins – add \$9 per order

Prime 16oz. Strip – add \$13 per order

Prime Dry Aged Bone in Ribeye – add \$24 per order

Choice of Sides (host to choose 2 prior to event):

Yukon Mashed Potatoes - chives

Baby Spinach - crispy cured meat

Golden Beets– toasted farro, house yogurt,
asparagus and rye

Bacon Wrapped Onions – blue cheese

Mac 'n Cheese – caramelized sweet onions and
anaheim peppers

Choice of Desserts:

Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato

Valrohna Chocolate Tart – Oregon huckleberries, peanut butter sorbet and toasted peanut crumble

Selection of Seasonal Sorbets – candied citrus

C - \$89 /person

Choice of Starter (host to choose 2 prior to event):

House Charcuterie – selection of cured and smoked meats with grilled bread
Cold Smoked Salmon – chopped egg, red onion, chives and capers
Citrus Poached Shrimp – horseradish cocktail sauce
Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce Berkshire
Baby Berkshire Baby Back Ribs – cilantro and toasted sesame

Choice of Soup or Salad:

White Asparagus Soup – spring onions, English peas and pistachio
Baby Gem Lettuce – sun burst tomatoes, Pederson's bacon, smoked blue cheese
and buttermilk dressing
"Toad in a Hole" – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette

Choice of Entrees:

Filet Mignon 8 oz. – roasted garlic
Windy Meadows Chicken - confit thigh with castelvetro olives, smoked potato
and preserved meyer lemon
Duroc Pork Collar - flowering broccoli, black garlic dumplings, beech mushrooms and cashews
Scottish Salmon – red pepper ragout and traditional egg sauce
Maine Diver Scallops (3) - shallot potato cake and American caviar butter sauce
House Made Pasta – seasonal vegetables and white wine butter sauce
Colorado Rack of Lamb – cauliflower puree and golden raisins – add \$9 per order
Prime 16oz. Strip – add \$13 per order
Prime Dry Aged Bone in Ribeye – add \$24 per order

Choice of Sides (host to select 3 prior to event):

Yukon Mashed Potatoes - chives
Baby Spinach - crispy cured meat
Golden Beets– toasted farro, house yogurt,
asparagus and rye
Bacon Wrapped Onions – blue cheese
Mac 'n Cheese – caramelized sweet onions and
anaheim peppers
Spring Peas and Burgundy Carrots – potato
gnocchi and pea tendrils
French Fries – parmesan cheese and fresh thyme

Choice of Desserts:

Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato
Valrohna Chocolate Tart – Oregon huckleberries, peanut butter sorbet and toasted peanut crumble
Selection of Seasonal Sorbets – candied citrus

VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST
ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.