

***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:**

- Chilled Sweet Corn Soup– avocado, basil and summer squash
- 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:**

Chilled Sweet Corn Soup– avocado, basil and summer squash  
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 Belly – grilled plums, pea sprouts, rice noodles, chilies and mint  
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

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**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:**

Chilled Sweet Corn Soup – avocado, basil and summer squash  
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 Belly – grilled plums, pea sprouts, rice noodles, chilies and mint  
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  
Creamed Texas Sweet Corn – chanterelle  
mushrooms and summer truffle  
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

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ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.