

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:

- Red Kuri Squash Soup– whipped yogurt, gala apple, granola and pumpkin seed oil
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 castelvetro 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:

Red Kuri Squash Soup– whipped yogurt, gala apple, granola and pumpkin seed oil
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 Cheeks– soft polenta, crispy Brussels sprouts, house coppa
and huckleberry-lentil vinaigrette
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
Brussels Sprouts – baby turnips, gala apples and cider glaze
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:

- Red Kuri Squash Soup– whipped yogurt, gala apple, granola and pumpkin seed oil
- 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 Cheeks– soft polenta, crispy Brussels sprouts, house coppa and huckleberry-lentil vinaigrette
- 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
- Brussels Sprouts – baby turnips, gala apples and cider glaze
- Bacon Wrapped Onions – blue cheese
- Mac 'n Cheese – caramelized sweet onions and anaheim peppers
- Brazos Valley Polenta – ragout of mushrooms and browned butter
- 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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