

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:

- New England Clam Chowder – yukon potato, fennel, grilled clams and dill
- Baby Gem Lettuce – sun burst tomatoes, Pederson's bacon, smoked blue cheese and crispy shallots

Choice of Entrees:

- Filet Mignon 8 oz. – roasted garlic
- Windy Meadows Chicken – spring peas, lions mane mushrooms, leek bread pudding and foie gras sausage
- 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:

New England Clam Chowder – yukon potato, fennel, grilled clams and dill
Baby Gem Lettuce – sun burst tomatoes, Pederson's bacon, smoked blue cheese and crispy shallots
"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 - spring peas, lions mane mushrooms, leek bread
pudding and foie gras sausage
Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and
glass noodle salad
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
Charred Broccoli – poached baby carrots, radish, farro verde and ricotta cheese
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

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

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:

- New England Clam Chowder – yukon potato, fennel, grilled clams and dill
- Baby Gem Lettuce – sun burst tomatoes, Pederson's bacon, smoked blue cheese and crispy shallots
- "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 - spring peas, lions mane mushrooms, leek bread pudding and foie gras sausage
- Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad
- 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
- Charred Broccoli – poached baby carrots, radish, farro verde and ricotta cheese
- Bacon Wrapped Onions – blue cheese
- Mac 'n Cheese – caramelized sweet onions and anaheim peppers
- Asparagus – potato gnocchi, english peas, fava beans and spring onions
- 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.