

## ***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:**

- Parsnip Soup – huckleberry gastrique, pumpkin seed granola and brussels sprouts
- 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 – potato gnocchi, black grapes, confit leg, turnips, cabbage and truffle jus
- 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:**

- "Smores" – chocolate and hazelnut tart with burnt marshmallow ice cream, graham cracker and toasted marshmallow topping

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:**

Parsnip Soup – huckleberry gastrique, pumpkin seed granola and brussels sprouts  
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 – potato gnocchi, black grapes  
confit leg, turnips, cabbage and truffle jus  
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  
Crispy Brussels Sprouts – citrus roasted beets and apple 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  
"Smoes" – chocolate and hazelnut tart with burnt marshmallow ice cream, graham cracker  
and toasted marshmallow topping  
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:**

- Parsnip Soup – huckleberry gastrique, pumpkin seed granola and brussels sprouts
- 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 – potato gnocchi, black grapes  
confit leg, turnips, cabbage and truffle jus
- Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi  
steamed bao buns and glass noodle salad
- Nova Scotia Halibut – Tokyo turnips, brussels sprouts  
oyster mushrooms and lemongrass
- 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
- Crispy Brussels Sprouts – citrus roasted beets and apple cider glaze
- Bacon Wrapped Onions – blue cheese
- Mac n' Cheese – caramelized sweet onions and anaheim peppers
- Japanese Eggplant – sweet soy, miso and toasted benne seeds
- French Fries – parmesan cheese and fresh thyme

**Choice of Desserts:**

- Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato
- "Smoers" – chocolate and hazelnut tart with burnt marshmallow ice cream, graham cracker  
and toasted marshmallow topping
- Selection of Seasonal Sorbets – candied citrus

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