

Choose 3 Appetizers, 3 Entrees, and a Dessert for \$45/per person:

Appetizers:

ARTICHOKE SALAD, mixed greens, hummus, pickle beet, parmesan

ROASTED DELICATA SQUASH SALAD dried currants, blue cheese, mixed greens, porcini vinaigrette

CAULIFLOWER BURNT ENDS harissa bbq, herbs, yogurt

TUNA black garlic shoyu, sesame, peanuts, rice cracker

Entrees:

HANGER STEAK smoked crispy potato, red wine demi, chimichuri

ASH CURD PORK TENDERLOIN red pepper mustard, polenta cake

PARMESEAN AGNOLOTTI tarragon cream sauce, roasted maitake, chive oil

“BLACKEND” SALMON baba ganoush couscous, smoked almond

ROASTED CHICKEN BREAST fricassee, gnudi

Dessert:

CHOCOLATE FONDANT caramelized banana, peanut butter cream, coffee crumb

MILLE-FEUILLE Nutella cream, candied kumquats, poached pears, orange segments

Choose 3 Appetizers, 3 Entrees, and a Dessert for \$65/per person:

Appetizers:

ARTICHOKE SALAD, mixed greens, hummus, pickle beet, parmesan

ROASTED DELICATA SQUASH SALAD dried currants, blue cheese, mixed greens, porcini vinaigrette

CAULIFLOWER BURNT ENDS harissa bbq, herbs, yogurt

TUNA black garlic shoyu, sesame, peanuts, rice cracker

WAGYU BEEF CARPACCIO* bleu cheese, watercress, marinated olives, lavash

HARISSA MAPLE GLAZED BISON RIBS apple slaw, apple cider vinaigrette, smoked almonds

Entrees:

GRASS FED RIBEYE- smoked crispy potato, red wine demi

ASH CURD PORK TENDERLOIN red pepper mustard, polenta cake

PARMESEAN AGNOLOTTI tarragon cream sauce, roasted maitake, chive oil

COLORADO STRIPED BASS chipotle couscous, lemon caper sauce, herbs

ROASTED CHICKEN BREAST fricassee, gnudi

Dessert:

CHOCOLATE FONDANT caramelized banana, peanut butter cream, coffee crumb

MILLE-FEUILLE Nutella cream, candied kumquats, poached pears, orange segments