

Choose 3 Appetizers, 3 Entrees, and 2 Desserts for \$45/per person:

Appetizers:

LITTLE GEM SALAD achiote vinaigrette, olathe corn, goat cheese, chicken cracklings

DELICATA SQUASH pumpkin seeds, figs, blue cheese, maple sage vin, mix greens

WHIPPED EGGPLANT buttermilk ricotta, heirloom tomato, pine nuts, pomegranate molasses, naan

SWEET POTATO BRAVAS mole, pumpkin sees, chimichurri, herbs

Entrees:

HANGER STEAK chipotle steak sauce, avocado butter, crispy potatoes

PORK TENDERLOIN burnt miso-honey glaze, chanterelle conserva, corn puree, sesame seed salsa, cauliflower and corn

ROASTED VEGETABLE PAPPARDELLE basil pesto, pine nuts, sour cream, parmesan, herbs

COLORADO STRIPED BASS tomatillo salsa verde, heirloom tomatoes, sherry vinaigrette, garlic aioli

Dessert:

CHOCOLATE FONDANT caramelized banana, peanut butter cream, coffee crumb

MANGO TART pistachio praline, chocolate shapes, marinated plums

SWEET CORN PANNA COTTA burnt corn husk meringue, caramel corn, figs

Choose 3 Appetizers, 3 Entrees, and 2 Desserts for \$65/per person:

Appetizers:

LITTLE GEM SALAD achiote vinaigrette, olathe corn, goat cheese, chicken cracklings

DELICATA SQUASH pumpkin seeds, figs, blue cheese, maple sage vin, mix greens

WHIPPED EGGPLANT buttermilk ricotta, heirloom tomato, pine nuts, pomegranate molasses, naan

SWEET POTATO BRAVAS mole, pumpkin sees, chimichurri, herbs

WAGYU BEEF CARPACCIO tomato, caramelized onion, pickled pepper, watercress, tallow butter

GOCHUJANG BBQ BISON RIBS spring slaw, tamari garlic vinaigrette, peanut crumble

Entrees:

NY STRIP- chipotle steak sauce, avocado butter, crispy potatoes

PORK TENDERLOIN burnt miso-honey glaze, chanterelle conserva, corn puree, sesame seed salsa, cauliflower and corn

SMOKED YOUNG CHICKEN chili BBQ, serrano yogurt, tomatillo, corn, frisee

BOLOGNESE pappardelle pasta, basil pesto, pine nuts, parmesan, herbs

BAKED COD coconut risotto, cilantro, peanuts, pipian sauce

Dessert:

CHOCOLATE FONDANT caramelized banana, peanut butter cream, coffee crumb

MANGO TART pistachio praline, chocolate shapes, marinated plums

SWEET CORN PANNA COTTA burnt corn husk meringue, caramel corn, figs