

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 \$3/piece
- Citrus Poached Shrimp – horseradish cocktail sauce \$5/piece
- Fish and Chips – micro brew battered halibut on crispy Yukon Gold potato \$3/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:

- Chilled Melon and Curry Soup – english cucumber, coconut milk and shiso
- Tomato and Arugula – heirloom melon, balsamic, sourdough croutons and red onion
- 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 chimichurri sauce, smoked potato and chanterelle mushrooms
- 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
Koshihikari Risotto – english peas, tallow poached tomatoes, pancetta and saffron
Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce

Choice of Soup or Salad:

Chilled Melon and Curry Soup – english cucumber, coconut milk and shiso
Tomato and Arugula – heirloom melon, balsamic, sourdough croutons and red onion
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 chimichurri sauce, smoked potato and chanterelle mushrooms
Heritage Pork Chop – roasted sweet corn, anaheim peppers, crispy shallots and cotija
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
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
Local Tomatoes – sea salt and olive oil
Bacon Wrapped Onions – blue cheese
Fingerling Steak Fries – fermented chili aioli

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

C - \$89 /person

Choice of Starter (host to choose 2 prior to event):

- House Charcuterie – selection of cured and smoked meats with grilled bread
- Koshihikari Risotto – english peas, tallow poached tomatoes, pancetta and saffron
- Citrus Poached Shrimp – horseradish cocktail sauce
- Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce Berkshire Baby
- Back Ribs – cilantro and toasted sesame

Choice of Soup or Salad:

- Chilled Melon and Curry Soup – english cucumber, coconut milk and shiso
- Tomato and Arugula – heirloom melon, balsamic, sourdough croutons and red onion
- 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 chimichurri sauce, smoked potato and chanterelle mushrooms
- Heritage Pork Chop – roasted sweet corn, anaheim peppers, crispy shallots and cotija
- 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
- Local Tomatoes – sea salt and olive oil
- Bacon Wrapped Onions – blue cheese
- Fingerling Steak Fries – fermented chili aioli
- String Beans and Squash – house ricotta
- Farro Verde – asparagus and chanterelles
- Shishito Peppers and Corn – meyer lemon

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