

# Dinner Menu

## PASSED HORS D'OEUVRES

### Ahi Tuna Bites \*

Seared Ahi Tuna on Wonton Crisps Topped with Habanero Ginger Sauce and Wasabi Microgreens

### Bacon Jalapeño Croquette

Roasted Jalapeño Popper Filled with Cream Cheese and Bacon, Served with Chipotle Ranch (GF)

### Mini Beef Tenderloin Sliders

Shaved Beef Tenderloin and Creamy Horseradish Sauce on Black Pepper Brioche Mini Slider Buns

### Smoky Ancho Black Bean Bite

Blend of Black Beans, Corn, Onion, Ancho Pepper, and Panko  
Topped with Fresh Pico de Gallo (VG)

## FIRST COURSE: SALAD

### Roasted Vegetable Salad

Oven Roasted Brussels Sprouts, Butternut Squash and Broccoli  
Chilled and Tossed with Chopped Kale, Red Wine Poached Pears,  
Parmesan, Dried Cranberries and Dark Balsamic Vinaigrette (GF)

### Housemade Herb Focaccia

Finished with Sea Salt and Served with Whipped Butter

## SECOND COURSE: FILET MIGNON

### Peppercorn Crusted Filet Mignon\*

6 oz Grilled Beef Filet with Four Peppercorn Rub and Balsamic Tomato Jam (GF)

### Goat Cheese and Charred Scallion Mashed Potatoes

Yukon Gold Potatoes with Colorado Haystack Mountain Goat Cheese and Charred Scallion (GF)

### Roasted Heirloom Carrots

Roasted Tri-Color Heirloom Carrots (GF)

### Vegetarian Alternative

\*Vegan on request

### Butternut Squash Lasagna

Finished with Ricotta Sage Cream Sauce

## THIRD COURSE: DESSERT, COFFEE, AND TEA SERVICE

### Espresso soaked Vanilla Cake

with Chocolate Truffles and Rum Mascarpone Mousse (GF)

### Clover Honey Soaked Corn Cake

with Sweet Corn Panna Cotta, Maple Creme Fraiche, and Pickled Fruit Chutney (GF)

### Spicy Thai Chile Chocolate Dipped Oranges

Candied Orange Slices Dipped in Rich Dark Chocolate Blended with House-Dried Thai Chiles (GF)

### Coffee and Hot Tea Service

Locally Roasted Regular and Decaf Coffee, and Local Celestial Seasonings Hot Tea Selection