

Tonight's Menu

PASSED HORS D'OEUVRES

AHI TUNA BITE

habanero ginger jam, wasabi
microgreens, wonton crisp *df*

GOLDEN PASTRY

warm baked brie, candied cranberry,
fresh rosemary

ROASTED BEET SAVORY MACARON

orange blossom goat cheese
mousse *gf*

ROASTED PORK BELLY

blood orange bbq glaze *gf, df*

HERB ROASTED BUTTON MUSHROOM

herb dipping sauce *gf, vegan*

POLENTA CROQUETTE

roasted corn, hatch chile, pink
peppercorn sprinkle *gf*

FIRST COURSE: SALAD

BLACKBERRY HAYSTACK GOAT CHEESE SALAD

black pepper goat cheese, fresh
blackberries, blackberry balsamic,
pepita & walnut crumble *gf*

PRETZEL FOCACCIA

one basket per table

ENTREE COURSE

BOURBON BRAISED BEEF SHORT RIB

blackberry demi, fried shallots,
hatch chile & bacon succotash, sage
& parmesan whipped yukon gold
potatoes *gf*

(VEGAN ALTERNATIVE)

RED BELL PEPPER STEAK STUFFED WITH TOMATO

KASUNDI QUINOA

grilled jumbo asparagus, pineapple
anise jam, fried carrot ribbon
gf, vg, df

DESSERT AND COFFEE

served desserts with coffee and tea

CHOCOLATE CAKE,
NUTELLA CHOCOLATE
MOUSSE, CHOCOLATE
TUILLE, CARAMEL, TOASTED
MERINGUE *gf, nuts*

PUMPKIN CAKE, COFFEE
MASCARPONE MOUSSE,
MOCHA ANGLAISE, PEPITA
BRITTLE