

Tonight's Menu

PASSED HORS D'OEUVRES

THAI BEEF LETTUCE CUPS
thai spiced beef, toasted peanut,
sweet chile sauce, little gem lettuce
gf. df. nuts

PETITE BASIL PESTO CREAM
MEATBALL
beef and chicken meatball, pesto
cream sauce

ZA'TAAR SPICED SALMON
SKEWER
cherry tomato, lemon tahini sauce
gf. df

PETITE CHILI RELLENO
monterey jack, green chile, wonton
wrapper, creamy salsa
vg

FIRST COURSE: SALAD

FIG AND PEACH SALAD
roasted peach, fresh fig, sliced
almond, feta, baby arugula, balsamic
vinaigrette
gf. vg

HOUSEMADE FOCACCIA

ENTREE COURSE

GRILLED ASPEN RIDGE
SHOULDER TENDER
agave roasted sweet potato, guajillo
sauce, tomatillo avocado salsa, spiced
pepetia crumble
gf. df

(VEGAN ALTERNATIVE)
ROSEMARY GARLIC MAITAKE
MUSHROOM STEAK
parsnip puree, roasted baby carrot,
red wine gastrique, horseradish creme
gf. vg. df. vegan

DESSERT AND COFFEE

served desserts with coffee and tea

OPERA CAKE
almond cake, coffee buttercream,
chocolate ganache, chocolate sauce
gf. vg. nuts

BERRY PAVLOVA
meringue, lemon cream, fresh berries
gf. vg