

TIER 1	
ARTISAN BREAD SERVICE	
All tables upon arrival will receive the ArtisanBread Service and Signature Butter Smear plate	
FIRST COURSE	
(each guest will receive)	
BUTTER LETTUCE	
“live” butter leaf lettuce, bing cherries, boursin cheese, toasted pinion, cherry port vinaigrette	
SECOND COURSE	
(each guest will receive)	
CRISPY PORK BELLY	
white marble farms, spicy plum sauce, sweet pickled watermelon radish & cucumber salad, tangy kewpi aioli	
THIRD COURSE	
Chef’s Amuse Bouche	
MAINS	
All entrees come with Chefs Choice of Vegetable and Starch (guest choice of one)	
CRISPY FRENCHED CHICKEN BREAST	
chicken jus	
CHEF’S FRESH CATCH OF THEDAY	
charred heirloom tomato broth	
FILET MIGNON	
usda prime, guajillo bone marrow demi (medium preparation)	
MOUNTAIN FRESH	
zucchini, squash, sweet corn, tempura green chile, confit spanish onion	
FINALE	
Chef’s Choice of The Day	
\$125 per person	
(price does not include Alcohol, Tax or 20% Gratuity)	
520290	

TIER 2	
ARTISAN BREAD SERVICE	
All tables upon arrival will receive the ArtisanBread Service and Signature Butter Smear plate	
FIRST COURSE	
(each guest will receive)	
BUTTER LETTUCE	
“live” butter leaf lettuce, bing cherries, boursin cheese, toasted pinion cherry port vinaigrette	
APPLE & GREEN	
seasonal mixed greens, local granny smith apples, shallot, heirloom tomatoes, gorgonzola, dried local apple chips, sherry wine reduction	
SECOND COURSE	
(each guest will receive)	
CRISPY PORK BELLY	
white marble farms, spicy plum sauce, sweet pickled watermelon radish & cucumber salad, tangy kewpi aioli	
SEARED AHI TUNA	
ginger butternut puree, fresno pepper infused aioli, peach puree, frisee	
MISO GLAZED EGGPLANT	
sesame seed, miso glaze, fried garlic	
THIRD COURSE	
Chef’s Amuse Bouche	
MAINS	
All entrees come with Chefs Choice of Vegetable and Starch (guest choice of one)	
CRISPY FRENCHED CHICKEN BREAST	
chicken jus	
CHEF’S FRESH CATCH OF THE DAY	
charred heirloom tomato broth	
MAPLE LEAF FARMS DUCK BREAST	
parsnip puree	
CENTER CUT NY STRIP	
usda prime, broccolini puree (medium preparation)	
MOUNTAIN FRESH	
zucchini, squash, sweet corn, tempura green chile, confit spanish onion	
FINALE	
Chef’s Choice of The Day	
\$150 per person	
(price does not include Alcohol, Tax or 20% Gratuity)	
520290	

TIER 3	
ARTISAN BREAD SERVICE	
All tables upon arrival will receive the ArtisanBread Service and Signature Butter Smear plate	
FIRST COURSE	
(each guest will receive)	
BUTTER LETTUCE	
“live” butter leaf lettuce, bing cherries, boursin cheese, toasted pinion cherry port vinaigrette	
APPLE & GREEN	
seasonal mixed greens, local granny smith apples, shallot, heirloom tomatoes, gorgonzola, dried local apple chips, sherry wine reduction	
SECOND COURSE	
(each guest will receive)	
CRISPY PORK BELLY	
white marble farms, spicy plum sauce, sweet pickled watermelon radish & cucumber salad, tangy kewpi aioli	
SEARED AHI TUNA	
ginger butternut puree, fresno pepper infused aioli, peach puree, frisee	
MISO GLAZED EGGPLANT	
sesame seed, miso glaze, fried garlic	
THIRD COURSE	
Chef’s Amuse Bouche	
MAINS	
All entrees come with Chefs Choice of Vegetable and Starch (guest choice of one)	
CRISPY FRENCHED CHICKEN BREAST	
chicken jus	
CHEF’S FRESH CATCH OF THE DAY & GRILLED JUMBO SHRIMP	
MAPLE LEAF FARMS DUCK BREAST & SEARED SEA SCALLOPS	
parsnip puree	
CE DOUBLE BONE-IN PORK CHOP LOIN & CAVIAR	
cider & cherry peppercorn brined, red chile gastrique (medium preparation)	
CENTER CUT NY STRIP & ½ lb LOBSTER TAIL	
usda prime, broccolini puree (medium preparation)	
MOUNTAIN FRESH	
zucchini, squash, sweet corn, tempura green chile, confit spanish onion	
FINALE	
Chef’s Choice of The Day	
\$189 per person	
(price does not include Alcohol, Tax or 20% Gratuity)	
520290	