



GROUP FINE DINING **TIERED MENUS**

Groups of 13+ guests will
select from our tiered
menu options.

All tiered menus conclude with a dessert
finale featuring the Chef's choice of the day.



TIER 1

\$99 per person

(price does not include Alcohol, Tax or 22% Gratuity)

ARTISAN BREAD SERVICE

All tables upon arrival will receive the Artisan Bread Service and Signature Butter Smear plate

FIRST COURSE

(each guest will receive)

TENDER GREENS **V**

tender greens, heirloom tomatoes, buffalo mozzarella, lemon raspberry vinaigrette

SECOND COURSE

(each guest will receive)

MAINS

All entrees come with Chefs Choice of Vegetable and Starch
(guest choice of one)

CRISPY FRENCHED CHICKEN BREAST

chicken jus

JUMBO SHRIMP

lemon caper sauce

PRIME BEEF BOURGUIGNON

usda prime tenderloin slices, exotic forest mushrooms, mountain made crouton

MOUNTAIN FRESH **V**

zucchini, squash, sweet corn, tempura green chile, confit spanish onion

TIER 2

\$125 per person

(price does not include Alcohol, Tax or 22% Gratuity)

ARTISAN BREAD SERVICE

All tables upon arrival will receive the Artisan Bread 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

FILET MIGNON

usda prime, guajillo bone marrow demi (medium preparation)

CHEF'S FRESH CATCH OF THE DAY

charred heirloom tomato broth

MOUNTAIN FRESH

zucchini, squash, sweet corn, tempura green chile, confit spanish onion

TIER 3

\$150 per person
(price does not include Alcohol, Tax or 22% Gratuity)

ARTISAN BREAD SERVICE

All tables upon arrival will receive the Artisan Bread Service and Signature Butter Smear plate

FIRST COURSE ^V

(each guest will receive choice of one)

BUTTER LETTUCE ^V

“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 choice of one)

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
(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

TIER 4

\$189 per person (price does not include Alcohol, Tax or 22% Gratuity)

ARTISAN BREAD SERVICE

All tables upon arrival will receive the Artisan Bread Service and Signature Butter Smear plate

FIRST COURSE

(each guest will receive choice of one)

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 choice of one)

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
(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