



# *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.



# BASE TIER

\$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 1

\$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 2

\$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

(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

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 3

\$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