



Family-Style Dinners

Items will be served on large platters to be passed at the table.

Option 1 | 44

1 Salad
2 Entrees

Option 2 | 53

1 Small Plate
1 Salad
2 Entrees

Option 3 | 60

1 Small Plate
1 Salad
2 Entrees
1 Dessert

Small Plates

Choose One for the Whole Group

Red & Gold Beet Bruschetta

Herbed Ricotta, Extra Virgin Olive Oil, Pickled Lychee, Hazelnut

Smoked Salmon Dip

Cast Iron Broiled, Pumpkin Seed Pesto, Toast Points

Sausage & Cheese

Bison Sausage, Smoked Boar Sausage, Boozy Pimento Cheese, Whole Grain Mustard, Tomato Jam, Toast Points

Salad

Choose One for the Whole Group

Scarlet Kale

Snap Peas, Goat Cheese, Fresh Mint, Radish, Champagne Mustard Vinaigrette

Caesar

Romaine, Baby Kale, Asiago, Pistachio, Caper-Garlic Caesar Dressing, Grilled Focaccia

Strawberry Burrata

Mixed Greens, Fresh & Pickled Strawberry, Hazelnuts, Curry-Agave Dressing, Crusty Bread

Entrée

Choose Two for the Whole Group

All Entrees Served with Potato Hash and Asparagus

Bucky Gulch Tofu

Fried Root Beer Brined Tofu, Smoked Pineapple Quinoa, Baby Spinach, Distilled Sage Mustard Sauce

Salmon Barley Risotto

Cast Iron Togarashi Salmon, White Cheddar Cheese, Soft Herbs, Aromatic Broth, Butter

Stone Pressed Half Chicken

Herbed Beer Brine, Gremolata, Yukon Gold Frites, Tomato-Edamame Salad

Little Ears & Bacon

Orecchiette Pasta, Aged Cheddar Fondue, Garlic, Chives, Charred Broccolini, Sourdough Crumb

Grilled NY Steak ⊕

Bone Marrow Butter, Chimichurri, Demi, Buttermilk Mashed Potatoes, Seasonal Vegetables

Dessert

Flourless Chocolate Torte ⊕

Raspberry Coulis, Mint

Raspberry White Chocolate Cheesecake

Melba Sauce, Whipped Cream

Prices do not reflect a 2% service fee and 7.25% tax. A 20% gratuity is recommended.

= vegetarian ✓ = vegan ⊕ = gluten free