



## WOOD FIRED COOKING

**\$44 PER PERSON**

(PRICE PER PERSON INCLUDES ONE NON-ALCOHOLIC BEVERAGE OF YOUR CHOICE)

### FIRST COURSE SELECTION

#### **BLUE SKY FARMS MIXED GREENS**

CRANBERRY VINAIGRETTE, FETA, CANDIED WALNUTS

#### **TORTILLA SOUP**

RICH TORTILLA BROTH WITH ROTISSERIE CHICKEN, AVOCADO, TORTILLA STRIPS

#### **CAESAR SALAD**

ROMAINE WITH PARMESAN CHEESE, CROUTONS, TOPPED WITH ANCHOVIES

### ENTREE SELECTION

#### **PAN SEARED HALIBUT\***

RED PEPPER QUINOA, SAUTÉED SPINACH & LEMON CAPER SAUCE

#### **SUGAR CURED DUCK BREAST\***

GREEN CHILE MAC & CHEESE, SHAVED BRUSSEL SPROUTS, SOUR CHERRY MUSTARD GLAZE TOPPED WITH AN ONION JAM

#### **8oz BACON WRAPPED FILET MIGNON\***

YUKON MASHED POTATOES & GRILLED ASPARAGUS

#### **16oz DELMONICO\***

16OZ BONELESS RIBEYE, YUKON MASHED POTATOES & GRILLED ASPARAGUS

#### **BRAISED BEEF SHORT RIBS**

HORSERADISH MASHED POTATOES, GRILLED ASPARAGUS & TOPPED WITH A TOMATO JAM

### DESSERT SELECTION

#### **CRÈME BRULÉE**

TRADITIONAL MEXICAN VANILLA BEAN CUSTARD  
FRESH FRUIT AND HOUSE MADE COOKIE

#### **WARM PECAN PIE**

CHOCOLATE AND TOFFEE PECAN PIE, CRISP BUTTER CRUST,  
BROWN BUTTER GELATO

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.