



WOOD FIRED COOKING

\$55 PER PERSON

FIRST COURSE SELECTION

MIXED GREENS

CRANBERRY VINAIGRETTE, FETA, CANDIED WALNUTS

CAESAR SALAD

ROMAINE, SHAVED PARMESAN, HOMEMADE CROUTONS

ENTREE SELECTION

ALASKAN HALIBUT

PAN-SEARED, ROASTED RED PEPPER QUINOA, ASPARAGUS,
LEMON BUR BLANC

SUGAR-CURED DUCK BREAST*

GREEN CHILI MAC & CHEESE, BRUSSEL SPROUTS, SOUR CHERRY MUSTARD GLAZE,
ONION JAM

BRAISED BEEF SHORT RIBS

MASHED POTATOES, MEXICAN STREET CORN,
TOMATO JAM

8OZ FILET MIGNON*

YUKON MASHED POTATOES, GRILLED ASPARAGUS

DESSERT SELECTION

HUCKLEBERRY CHEESECAKE

GRAHAM CRACKER CRUST

PECAN PIE

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

ANCHO CHOCOLATE TORTE

RICH DARK CHOCOLATE TORTE WITH WHIPPED CREAM AND FRESH BERRIES

*THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.