



**T H R E E M E M B E R S**

## **2018 Fall Group Menu**

**4 Course Menu \$58pp**

### **FIRST COURSE**

*(Choose One)*

**Yukon Potato Gnocchi** braised oxtail, aged parmesan, mustard seeds

**Caramelized Brie Cheese** balsamic, pickled grapes, honey, hazelnut

### **SECOND COURSE**

*(Choose One)*

**Autumn Green Salad** poached pear, smoked blue cheese,  
candied walnuts, white balsamic vinaigrette

**Potato & Leek Soup** chili, green onion, parmesan

### **THIRD COURSE**

*(Choose One)*

**Colorado Lamb Chop** charred eggplant, couscous,  
broccoli, yogurt sauce

**Sea Scallops** farro, roasted local mushroom,  
baby turnip, mushroom nage

**8oz Filet** cauliflower gratin, local mushroom ragout,  
merlot reduction

**Maple Leaf Farms Duck** confit, roasted chestnut,  
cranberry, maple glazed squash

### **DESSERT COURSE**

Chef's Choice of Dessert Duo

*Menu subject to change*



**T H R E E M E M B E R S**

## **2018 Fall Group Menu**

**3 Course Menu \$45pp**

### **FIRST COURSE**

*(Choose One)*

**Autumn Green Salad** poached pear, smoked blue cheese,  
candied walnuts, white balsamic vinaigrette

**Potato & Leek Soup**

chili, green onion, parmesan

### **SECOND COURSE**

*(Choose One)*

**Smoked Pork Tenderloin** bbq, parsnip, marble potato,  
pickled farm vegetables

**Seared Striped Bass** pearl pasta, baby carrot,  
prosciutto, lemon butter

**12oz Strip Steak** hand-cut frites, black garlic aioli,  
roasted brussels sprouts

**Roasted Chicken** chicken pot pie, swiss chard,  
glazed squash, lemon chicken jus

### **DESSERT COURSE**

Chef's Choice of Dessert Duo

*Menu subject to change*