



T H R E E M B E R S
WOOD FIRED SPECIALTIES

2019 Spring Group Menu

4 Course Menu \$59pp

FIRST COURSE

(Choose One)

GRILLED NEW YORK CROSTINI local mushroom duxelle, fava bean

CHAR-GRILLED SHRIMP hazelnut romesco, fingerling potato, saffron aioli

SECOND COURSE

(Choose One)

POTATO-PARMESAN SOUP lardon, chive oil

BABY KALE SALAD strawberry, blueberry, pickled red onion, almond,
raspberry vinaigrette

THIRD COURSE

(Choose One)

FILET 8oz, smoked shallot whipped potatoes, baby carrots, wilted spinach,
mushroom ragout

VEAL TENDERLOIN kohlrabi puree, fava bean, mushroom, bourbon reduction

SEA SCALLOP orzo, grilled carrot, pea puree, lemon butter sauce

COLORADO RACK OF LAMB pistachio crust, artichoke, red beet,
potato galette, baby leak

DESSERT COURSE

Seasonal Dessert Duo

Menu subject to change



T H R E E M E M B E R S
WOOD FIRED SPECIALTIES

2019 Spring Group Menu

3 Course Menu \$45pp

FIRST COURSE

(Choose One)

POTATO-PARMESAN SOUP

lardon, chive oil

BABY KALE SALAD

strawberry, blueberry, pickled red onion, almond, raspberry vinaigrette

CHAR-GRILLED SHRIMP

hazelnut romesco, fingerling potato, saffron aioli

SECOND COURSE

(Choose One)

WOOD GRILLED NEW YORK STRIP

smoked shallot whipped potatoes, wilted spinach, cabernet reduction

ROASTED AMISH CHICKEN

risotto croquette, grilled broccolini, chimichurri, pickled red onion

TROUT

citrus salad, tarragon aioli, pomme frites

MUSHROOM RISOTTO

local mushrooms, parmesan, spring vegetable

DESSERT COURSE

Seasonal Dessert

Menu subject to change