



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

## **2019 Winter Group Menu**

### **4 Course Menu \$59pp**

#### **FIRST COURSE**

*(Choose One)*

**Pork Belly Tartine** sweet potato puree, pickled fennel & apple slaw

**Char-Grilled Shrimp** black bean, chili crema, avocado-lime puree

#### **SECOND COURSE**

*(Choose One)*

**Butternut Squash Soup** chili crema, pepitas

**Heirloom Beet Salad** local goat cheese, curly endive, pistachio,  
citrus-vanilla vinaigrette

#### **THIRD COURSE**

*(Choose One)*

**Filet 8 oz**, smoked shallot whipped potatoes, baby carrots,  
kale pesto, mushroom ragout

**Duo of Duck** seared duck breast, duck leg croquette, roasted chestnut puree,  
swiss chard, spaghetti squash, blackberry gastrique

**Sea Scallop** parmesan risotto, winter squash, crispy brussels sprouts,  
pepita dust, maple beurre blanc

**Colorado Rack of Lamb** winter vegetables, polenta,  
mint-cranberry gremolata

#### **DESSERT COURSE**

Seasonal Dessert Duo

*Menu subject to change*



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

## **2019 Winter Group Menu**

**3 Course Menu \$45pp**

### **FIRST COURSE**

*(Choose One)*

**Blood Orange Winter Salad** red endive, basil, pomegranate seeds,  
house ricotta, brown sugar vinaigrette

**Butternut Squash Soup** chili crema, pepitas

### **SECOND COURSE**

*(Choose One)*

**Strip Steak** cabernet reduction, roasted mushroom,  
whipped potato

**Roasted Amish Chicken** chicken pot pie, swiss chard,  
spaghetti squash, chimichurri

**Wood-Grilled Angler Fish** red wine braised red cabbage,  
sweet potato, ginger-soy glaze

### **DESSERT COURSE**

Seasonal Dessert

*Menu subject to change*