

The Bird's Nest

PLATED 4-COURSE MENU

*Select 3 options from entrée category, entrée prices include soup, salad, and 2 dessert options
Earth options are a standard option per event, select an option
We can also develop customized menus for your day*

Soup

Cauliflower Velouté

almond flour potato croquette, scallion oil

Buffalo Chili

petite cornbread, white cheddar

Green Lentil & Smoked Ham Hocks

red bell pepper jam, celery leaf

Salad

Artisan Baby Greens

heirloom cherry tomatoes, baby cucumbers, watermelon radish, champagne vinaigrette

Baby Iceberg Wedge

smoked pork belly lardons, brandied point reyes bleu dressing, heirloom cherry tomatoes, pickled pearl red onions

Chicory Greens

endive leaves, young frisee, treviso, candied walnuts, dried cranberries, blood orange vinaigrette

Entrée

Land...

Bacon Wrapped Beef Tenderloin *(Niman Ranch, Colorado, 8oz)*
olive oil poached garlic mashed potatoes, roasted asparagus, marchand de vin

New York Strip Loin *(Niman Ranch, Colorado, 8oz)*
potato strata, baby zucchini, pink peppercorn glace de viande

Elk Tenderloin
creamer potato mousseline, garlic charred broccolini, port wine-maple vinaigrette

Air...

Lavender-Honey Lacquered Chicken *(Pitman Farms, Georgia, 10oz)*
lyon's cowgirl honey, olive poached garlic mashed potatoes, fines herb slow roasted tomatoes

Muscovy Duck Breast *(D'Artagnan, NJ, 6oz)*
golden beet-celery root puree, ginger, baby bok choy, fig balsamic glaze

Pheasant Saltimbocca
prosciutto and sage wrapped pheasant breast, garlic broccoli rabe, sauce vin blanc

A Pond Apart...

Skuna Bay Salmon *(Sustainably farm raised Vancouver Island 6oz)*
potato torte, baby squash and caramelized cipollini onions, citrus beurre blanc

Colorado Trout *(Sustainably farm raised in Colorado 6oz)*
caponata, crispy potato nest, watercress coulis

Diver Caught Sea Scallops *(Sustainably farm raised from Colorado, 6-7oz boneless fillet)*
duchess potatoes, braised kale, rouille sauce

Earth...(vegan)

Farro & Quinoa Bowl
seasonal farmed vegetables, butter bean puree, eggplant caviar

Grilled Artichoke Florentine
GF linguini pasta, tomato-leek fondue

Add to any Entrée Selection

Maine Lobster Tail... 4oz each	9
Maine Lobster Tail... 8oz each	20
Maine Lobster Tail... 1 lb each	35
Diver Scallops... 2 each	12

Desserts Options

[Please Select Two From List Below]

- 1 Wine poached pears with honey crème fraîche and toasted pistachios
- 2 Maple and miso pound cake with maple glaze
- 3 A lavender and honey sponge cake with fig compote and honey Greek yogurt cream
- 4 Lemon pound cake with almond royal icing and toasted almonds
- 5 Banana and maple cake with brown sugar glaze
- 6 Seasonal fruit tart with pecan sable crust