

# The Bird's Nest

\$85

## PLATED 5-COURSE MENU

*Select 3 options from entrée category, entrée prices include soup, appetizer, salad, and one dessert option*

*Earth options are a standard option per event*

*We also can develop customized menus for your day*

### Soup

#### Cauliflower Velouté

*almond potato croquette, scallion oil*

#### Buffalo Chili

*focaccia crouton, white cheddar*

#### Green Lentil & Smoked Ham Hocks

*red bell pepper jam, celery leaf*

### Appetizer

#### Roasted Crab Cake

*Jumbo lump crab, piquillo pepper jam*

#### Arancini

*fried mushroom risotto, black truffle sea salt aioli*

#### Lamb Meatballs

*tomato conserva, smoked gouda*

### Salad

#### Artisan Baby Greens

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

#### Baby Iceberg Wedge

*peach-wood smoked pork belly lardons, cognac blue cheese dressing, heirloom cherry tomatoes, cipollini 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 garlic mashed potatoes, roasted asparagus, marchand de vin*

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

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

Pork Loin Saltimbocca *(Kurobuta, Idaho, 6oz)*  
*prosciutto and sage wrapped pheasant breast, garlic broccoli rabe, sauce vin blanc*

### **Air...**

Lavender-Honey Lacquered Chicken *(Pitman Farms, Georgia, 10oz)*  
*lyon's cowgirl honey, olive oil 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*

### **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 One Option 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 72% bittersweet chocolate mousse in a marbled chocolate tuille with Bordeaux cherries and mint