

The Bird's Nest

\$55

PLATED 3-COURSE MENU

*Select 3 options from the entrée category, select a soup **or** salad, and 1 dessert option
We can also develop customized menus for your day, discuss with your event coordinator*

Soup

Cauliflower Velouté

almond potato croquette, scallion oil

Buffalo Chili

focaccia croutons, white cheddar

Green Lentil & Smoked Ham Hocks

red bell pepper jam, celery leaf

[OR]

Salads

Artisan Baby Greens

heirloom cherry tomatoes, baby cucumbers, shaved breakfast 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, radicchio, 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