

Plated Dinner Menu Options

*Choose One Option from Each Course to Create Your Plated Dinner Menu*

Starter

Tomato Basil Soup

Parmesan Crisp, Crème Fraiche

*$12++ per person*

Seasonal Greens Salad

Baby Kale, Roasted Pumpkin, Dried Cranberries, Candied Pecans, Crumbled Feta, Pomegranate Vinaigrette

*$12++ per person*

Baby Lettuce Salad

Chevre Croquette, Roasted Grapes, Sundried Tomato Vinaigrette

*$14++ per person*

Sesame Ahi Poke

Vermicelli Glass Noodles, Avocado Marble, Crispy Onion Straws

*$17++ per person*

Main Course

Pan Seared King Cal Squab Breast

Glazed Carrots, Parmesan Farro Risotto, Mustard Pan Gravy

*$36++ per person*

Prosciutto Wrapped Baby Salmon Pave

Glazed Baby Carrots, Multi Grain Pilaf, Citrus Butter

*$38++ per person*

Roast Rack of Colorado Lamb

Boursin Polenta Cake, Rosemary Jus Lie

*$50++ per person*

Gorgonzola Crusted Filet

Sautéed Spinach, Whipped Garlic Potato, Madeira Demi-Glace

*$52++ per person*

Dessert

CW Walnut Brownie Sundae

Chocolate, M&Ms, Vanilla Bean Ice Cream

*$12++ per person*

Baked Stuffed Pear

Pistachios and Mascarpone, Caramel sauce

*$14++ per person*

Baked Georgia Peach Cobbler

Buttermilk Ice Cream, Granola Crumble

*$14++ per person*