

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

toasted almonds, 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 frisée, 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*)
olive oil garlic mashed potatoes, seasonal vegetables, pink peppercorn glace de viande

Elk Tenderloin
olive oil garlic mashed potatoes, seasonal vegetables, port wine veal demi-glace

Pork Loin Saltimbocca (*Kurobuta, Idaho, 6oz*)
prosciutto and sage wrapped pork tenderloin, sea salt roasted baby potatoes, 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*)
baby potato-celery root puree, ginger, baby bok choy, fig balsamic glaze

A Pond Apart...

Skuna Bay Salmon (*Sustainably farm raised Vancouver Island 6oz*)
sea salt roasted fingerling potatoes, seasonal vegetables and caramelized cipollini onions, citrus beurre blanc

Colorado Trout (*Sustainably farm raised in Colorado 6oz*)
caponata, olive oil garlic mashed potatoes, watercress coulis

Diver Caught Sea Scallops (*Sustainably farm raised from Colorado, 6-7oz boneless fillet*)
olive oil garlic mashed potatoes, seasonal vegetables, rouille sauce

Earth...(vegan)

Farro & Quinoa Bowl
seasonal farmed vegetables, edamame, 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 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