

The Bird's Nest

\$60

PLATED 3-COURSE MENU

Select 3 options from the entrée category, select a soup or salad, and 1 dessert option

Soup

Cauliflower Velouté

toasted almonds, scallion oil

[OR]

Buffalo Chili

focaccia croutons, white cheddar

Salads

Artisan Baby Greens

heirloom cherry tomatoes, baby cucumbers, shaved breakfast radish, champagne vinaigrette

[OR]

Baby Iceberg Wedge

peach-wood smoked pork belly lardons, cognac blue cheese dressing, heirloom cherry tomatoes, cipollini onions

Entrées

Land...

New York Strip Loin *(Niman Ranch, Colorado, 8oz)*

garlic mashed potatoes, seasonal vegetables, pink peppercorn glace de viande

[OR]

Elk Tenderloin

garlic mashed potatoes, seasonal vegetables, port wine veal demi-glace

Air...

Lavender-Honey Lacquered Chicken *(Pitman Farms, Georgia, 10oz)*

lyon's cowgirl honey, garlic mashed potatoes, fines herb slow roasted tomatoes

[OR]

Quail

garlic mashed potatoes, fines herb slow roasted tomatoes

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

[OR]

Colorado Trout *(Sustainably farm raised in Colorado 6oz)*

caponata, garlic mashed potatoes, watercress coulis

Earth...(vegan)

Quinoa Bowl

seasonal farmed vegetables, edamame, eggplant caviar

Desserts Options

Please Select One Option from List Below

- Chocolate bread pudding with whipped local honey creme fraiche
- Lavender and honey sponge cake with fig compote and honey Greek yogurt cream
- Lemon pound cake with almond royal icing and toasted almonds
- Banana and maple cake with brown sugar glaze
- Chocolate tuile cup with seasonal fruit, shortcake and vanilla bean whipped cream
- 72% bittersweet chocolate mousse in a marbled chocolate tuille with Bordeaux cherries and mint