

# The Bird's Nest

\$75

## PLATED 4-COURSE MENU

*Select 3 options from the entrée category, select a soup, a 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