



## Table D'Hôte Lunch Menu

### Choice of Appetizer

*Sweet Corn Gazpacho* **V**

*Hatch Chile Crema*

*Watermelon Feta Salad* **V**

*Cucumber, Mint, Balsamic Reduction, Olive Oil*

### Choice of Entrée

*Elk Milanaise*

*Blackberry Demi* \$40

*Petite Bison Ribeye*

*John Shaw Smoked Whiskey Sauce, Shallot Aioli* \$45

### Compliments

*Goat Cheese Mashed Potatoes* **V**

*Sage Butter*

*Buttered Beets* **V**

*Garlic, Herbs*

### Choice of Dessert

*Boston Cream Pie* **V, GF**

*Peach Cobbler* **V**

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

**GF Gluten Free V Vegetarian VG Vegan**

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken. Allergen information for all food available upon request.



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## Table D'Hôte Dinner Menu

### Choice of Appetizer

*Sweet Corn Gazpacho* **V**

*Hatch Chile Crema*

*Watermelon Feta Salad* **V**

*Cucumber, Mint, Balsamic Reduction, Olive Oil*

### Choice of Entrée

*Elk Milanaise*

*Blackberry Demi* \$59

*Bison Ribeye*

*John Shaw Smoked Whiskey Sauce, Shallot Aioli* \$75

### Compliments

*Goat Cheese Mashed Potatoes* **V**

*Sage Butter*

*Buttered Beets* **V**

*Garlic, Herbs*

### Choice of Dessert

*Boston Cream Pie* **V, GF**

*Peach Cobbler* **V**

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

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