

your menu

CHEF

Rick Rosenblum

Entrees:

Seasonal winter Butternut squash soup, Maple cream, Toasted squash seeds

Roasted Beet salad, local valley greens, heirloom pear tomatoes, cucumber, candied walnuts, citrus – champagne vinegar dressing, balsamic drizzle

Mains:

Pan seared Scallops, pea puree, asparagus tips, lemon caper butter sauce

Oven roasted, Rack of Lamb, sauteed root vegetable, mash potato, huckleberry – port wine reduction

Dessert:

Warm Chocolate chip bread pudding served with fresh Madagascar vanilla ice cream, confectioner's sugar

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



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love food experiences