



## CELEBRATION MENU

\$85

### Choice of Starter

#### Elk Soup

*Elk Sausage, Kale, Potato, Parmesan*

#### House Salad

*Mixed Greens, Sorrel Leaves, Terrell Creek Goat Cheese,  
Spiced Pecans, Rhubarb and Citrus Vinaigrette*

#### Caesar Salad

*Romaine, Parmesan, House-made Herb Crouton,  
Marinated Anchovy*

### Choice of Entrée

#### Pan Seared Sablefish

*Blood Orange Sorghum Glaze, Roasted Mushroom Risotto,  
Fontina Cheese, Charred Asparagus*

#### House-made Seafood Pappardelle Pasta

*Crushed Heirloom Tomato Ragu, Butter Poached Lobster, Bay Scallops,  
Citrus Shrimp, Asparagus, Baby Spinach, Comté Cheese*

#### 28 Day Aged 10oz Filet

*Crispy Fingerling Potatoes, Honey Glazed Carrots, Cabernet Jus*

### Dessert

#### Goey Apple Butter Cake

*Apple Butter Cake, Goey Topping,  
Bourbon Caramel Sauce, Vanilla Bean Ice Cream*

 **Gluten Free**

 **Vegetarian**

\*\* CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS \*\*