



CELEBRATION MENU

\$85

Choice of Starter

Elk Soup

Elk Sausage, Kale, Potato, Parmesan

House Salad

Mixed Greens, Shaved Fennel, Comté Cheese, Baby Kale, Radishes, Spiced Pecans, 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 Pasta

Cognac and Lobster Raviolis, Bay Scallops, Citrus Shrimp, Asparagus, Heirloom Tomatoes, Baby Spinach, Comté Cheese, Truffle Cream Sauce

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**