

# The Bird's Nest

\$85

## PLATED 5-COURSE MENU

*Select 3 options from entrée category, entrée prices include soup, appetizer, salad, and one dessert option*

*Earth options are a standard option per event*

*We also can develop customized menus for your day*

### Soup

#### Cauliflower Velouté

*toasted almonds, scallion oil*

#### Buffalo Chili

*focaccia crouton, white cheddar*

#### Green Lentil & Smoked Ham Hocks

*red bell pepper jam, celery leaf*

### Appetizer

#### Roasted Crab Cake

*Jumbo lump crab, piquillo pepper jam*

#### Arancini

*fried mushroom risotto, black truffle sea salt aioli*

#### Lamb Meatballs

*tomato conserva, smoked gouda*

### Salad

#### Artisan Baby Greens

*heirloom cherry tomatoes, baby cucumbers, watermelon radish, champagne vinaigrette*

#### Baby Iceberg Wedge

*peach-wood smoked pork belly lardons, cognac blue cheese dressing, heirloom cherry tomatoes, cipollini onions*

#### Chicory Greens

*endive leaves, young frisée, treviso, candied walnuts, dried cranberries, blood orange vinaigrette*

## Entrée

### **Land...**

**Bacon Wrapped Beef Tenderloin** (*Niman Ranch, Colorado, 8oz*)  
*olive oil garlic mashed potatoes, roasted asparagus, marchand de vin*

**New York Strip Loin** (*Niman Ranch, Colorado, 8oz*)  
*olive oil garlic mashed potatoes, seasonal vegetables, pink peppercorn glace de viande*

**Elk Tenderloin**  
*olive oil garlic mashed potatoes, seasonal vegetables, port wine veal demi-glace*

**Pork Loin Saltimbocca** (*Kurobuta, Idaho, 6oz*)  
*prosciutto and sage wrapped pork tenderloin, sea salt roasted baby potatoes, garlic broccoli rabe, sauce vin blanc*

### **Air...**

**Lavender-Honey Lacquered Chicken** (*Pitman Farms, Georgia, 10oz*)  
*lyon's cowgirl honey, olive oil garlic mashed potatoes, fines herb slow roasted tomatoes*

**Muscovy Duck Breast** (*D'Artagnan, NJ, 6oz*)  
*baby potato-celery root puree, ginger, baby bok choy, fig balsamic glaze*

### **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*

**Colorado Trout** (*Sustainably farm raised in Colorado 6oz*)  
*caponata, olive oil garlic mashed potatoes, watercress coulis*

**Diver Caught Sea Scallops** (*Sustainably farm raised from Colorado, 6-7oz boneless fillet*)  
*olive oil garlic mashed potatoes, seasonal vegetables, rouille sauce*

### **Earth...(vegan)**

**Farro & Quinoa Bowl**  
*seasonal farmed vegetables, edamame, eggplant caviar*

**Grilled Artichoke Florentine**  
*GF linguini pasta, tomato-leek fondue*

### Add to any Entrée Selection

|                                 |    |
|---------------------------------|----|
| Maine Lobster Tail... 4oz each  | 9  |
| Maine Lobster Tail... 8oz each  | 20 |
| Maine Lobster Tail... 1 lb each | 35 |
| Diver Scallops... 2 each        | 12 |

## Desserts Options

*Please Select One Option from List Below*

- 1 Wine poached pears with honey crème fraîche and toasted pistachios
- 2 Maple and miso pound cake with maple glaze
- 3 Lavender and honey sponge cake with fig compote and honey Greek yogurt cream
- 4 Lemon pound cake with almond royal icing and toasted almonds
- 5 Banana and maple cake with brown sugar glaze
- 6 72% bittersweet chocolate mousse in a marbled chocolate tuille with Bordeaux cherries and mint