



## **Seasonal Farm to Table**

\$85/per person

### ***Passed:***

*Duck Skewer*

*Luark's Honey, Cranberry*

*Tuna Poke*

*Wonton Chip, Scallion*

*Fried Spinach Gnocchi*

### ***Start:***

*Mixed Greens*

*Cranberry, Goat Cheese, Pumpkin Seed, Poppy Vin*

### ***Main:***

*Herb-rubbed Beef Tenderloin*

*Cornmeal Crusted Trout*

*Gratin Sweet Potato*

*Roasted Broccolini*

### ***Dessert:***

*Seasonal Fruit Brown Butter Crumble*

*Freshly whipped cream*



## **Fiesta Menu**

\$75/per person

### ***Apps:***

*House Chips*

*Homemade Salsa, Chile Con Queso & Guacamole*

*Petra's Poppers*

*Cilantro Crema*

*Duck & Mushroom Quesadillas*

*Green Chile, Pico*

### ***Start:***

*Saloon Caesar*

*Cotija Cheese, Red Pepper, Corn Crunch, Pepitas*

### ***Main:***

*Bison Enchiladas*

*Butternut Squash Enchiladas*

*Fajitas (choose 2 proteins)*

*Shrimp, Beef, Chicken*

*Peppers, Onions, Fixins*

*Borracho Beans*

*Mexi Quinoa & Herbs*

### ***Dessert:***

*Brownie Bites, Churro Rice Krispies*



## **Tacos! Tacos! Tacos!**

\$70/per person

(NOT recommended for Groups with over 70 guests)

### ***Apps:***

#### *House Chips*

*Homemade Salsa, Chile Con Queso & Guacamole*

### ***Composed Chef Tacos:***

#### *Shrimp Tacos Dorados*

*Fried corn tortilla, pickled onion, cilantro*

#### *Warm Soft Beef Tacos*

*Tomatoes, Queso cheese*

#### *Grilled Chicken Street Tacos*

*Ancho Chile Spice, Onion, Cilantro, Lime*

#### *Vegan Tacos*

*Chickpea, Mushroom, Avocado cashew crema*

#### *Borracho Beans*

*Mexi Quinoa & Herbs*

### ***Dessert:***

*Chocolate Chip Cookies, Coconut Macaroons*