



## Basic Tier Menu

\$85 per person

### STARTER

**House Salad** | spring mix + roasted corn + pepitas + teardrop tomatoes + sherry tarragon vinaigrette + parmesan

### ENTRÉE Choice of

**Braised Short Rib** | jalapeno potato cake + bloomsdale creamy spinach + horseradish crumble

**Plum Creek Chicken** | chef's spiced airline chicken breast + pomme puree + grilled broccolini + mushroom madeira sauce

**Miso Glazed Faroe Island Salmon** | cauliflower puree + napa cabbage + oyster mushroom + broccolini + miso beurre blanc + salmon roe

**Harissa Cauliflower Steak** | roasted pepper hummus + basil mint chimichurri + onion chili crunch + plum vinegar + horseradish crumble

### DESSERT Choice of

**Citrus Olive Oil Cake** | rosemary infused Italian meringue

**Affogato** | espresso + vanilla bean ice cream + seasonal cookie



## Tier 1 Menu

\$95 per person

### CHEF'S BREAD CHOICE

Butters + Spreads

### APPETIZER

**Wild Mushroom Tartine** | mushroom marmalade + goat cheese spread + pecorino + mustard seed fathead honey

### STARTER

**House Salad** | spring mix + roasted corn + pepitas + teardrop tomatoes + sherry tarragon vinaigrette + parmesan

**Chef's Seasonal Soup**

### ENTRÉE Choice of

**Braised Short Rib** | jalapeno potato cake + bloomsdale creamy spinach + horseradish crumble

**Plum Creek Chicken** | chef's spiced airline chicken breast + pomme puree + grilled broccolini + mushroom madeira sauce

**Miso Glazed Faroe Island Salmon** | cauliflower puree + napa cabbage + oyster mushroom + broccolini + miso beurre blanc + salmon roe

**Harissa Cauliflower Steak** | roasted pepper hummus + basil mint chimichurri + onion chili crunch + plum vinegar + horseradish crumble

### DESSERT Choice of

**Citrus Olive Oil Cake** | rosemary infuse Italian meringue

**Affogato** | espresso + vanilla bean ice cream + seasonal cookie



## Tier 2 Menu

\$110 per person

### CHEF'S BREAD CHOICE

Butters + Spreads

### APPETIZER

[Host Pre-Selects 1 for guests to enjoy](#)

**Wild Mushroom Tartine** | mushroom marmalade + goat cheese spread + pecorino + mustard seed fathead honey

**Maple Bacon Deviled Eggs** | smoked tomato bacon jam + pickled fresno + spicy sauce

### STARTER

**House Salad** | spring mix + roasted corn + pepitas + teardrop tomatoes + sherry tarragon vinaigrette + parmesan

**Chef's Seasonal Soup**

### ENTRÉE Choice of

[Host Pre-Selects 4 for guests to enjoy](#)

**6oz Filet** | bacon herb butter

**Plum Creek Chicken** | chef's spiced airline chicken breast + pomme puree + grilled broccolini + mushroom madeira sauce

**Miso Glazed Faroe Island Salmon** | cauliflower puree + napa cabbage + oyster mushroom + broccolini + miso beurre blanc + salmon roe

**Harissa Cauliflower Steak** | roasted pepper hummus + basil mint chimichurri + onion chili crunch + plum vinegar + horseradish crumble

**Wagyu Bolognese** | dry-aged wagyu + house-made pappardelle + roasted tomato sauce + herb ricotta + pecorino

### DESSERT Choice of

**Citrus Olive Oil Cake** | rosemary infuse Italian meringue

**Affogato** | espresso + vanilla bean ice cream + seasonal cookie



## Tier 3 Menu

\$135 per person

### CHEF'S BREAD BOARD

Butters + Spreads

### APPETIZER

[Host Pre-Selects 1 for guests to enjoy](#)

**Charcuterie** | rotating selection of cured meats + assortment of cheeses + accoutrement + grilled crostini

**On The Edge Platter** | chilled lobster tail + oysters + shrimp cocktail + green goddess + mignonette + lemongrass cocktail sauce

### STARTER

**Wasabi Caesar** | baby romaine + parmesan + crispy potato chip + white anchovy + cured egg yolk + teardrop tomatoes + wasabi caesar dressing

**Chef's Seasonal Soup**

### ENTRÉE Choice of

[Host Pre-Selects 4 for guests to enjoy](#)

**7oz Bison Filet** | bordelaise sauce

**6oz Filet** | bacon herb butter

**14oz New York Strip** | truffle bearnaise

**Plum Creek Chicken** | chef's spiced airline chicken breast + pomme puree + grilled broccolini + mushroom madeira sauce

**Miso Glazed Faroe Island Salmon** | cauliflower puree + napa cabbage + oyster mushroom + broccolini + miso beurre blanc + salmon roe

**Harissa Cauliflower Steak** | roasted pepper hummus + basil mint chimichurri + onion chili crunch + plum vinegar + horseradish crumble

**Wagyu Bolognese** | dry-aged wagyu + house-made pappardelle + roasted tomato sauce + herb ricotta + pecorino

### SIDES

[Host Pre-Selects 2 for guests to enjoy](#)

**Crispy Brussels Sprouts** | baked apples + peanut miso dressing + burnt honey cashew + pecorino + espelette

**Pommes Puree** | roasted garlic purée + cream + French butter

**Grilled Asparagus** | truffle bearnaise

### DESSERT Choice of

**Citrus Olive Oil Cake** | rosemary infuse Italian meringue

**Affogato** | espresso + vanilla bean ice cream + seasonal cookie