

Choice of Two Courses \$70
Choice of Three Courses \$85

Starter

Crispy Brussel Sprouts

Pecorino Cheese, Pistachio, Spanish Olive Oil
Pair with Cooper Mountain Pinot Gris

House-made Tomato Soup

Wood-Fired Roasted Heirloom Tomato Bisque
Pair with Substance Chardonnay

Trailhead Caesar Salad

Baby Gem Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing
Pair with Flowers Chardonnay

Garden Ranch Salad

Bibb Lettuce, Avocado, Cherry Tomato, Charred Corn, Cucumber, Red Onions, Ranch
Pair with Villa Maria Sauvignon Blanc

Main

Grilled Skirt Steak

Fingerling Potato, Carrot Puree, Crispy Onion, Asparagus, Demi-glace
Pair with Hall Cabernet Sauvignon

House-Brined Roast Chicken

Half Roasted Chicken, Sautéed Vegetables, White Wine, Garlic Pan Jus, Parsley
Pair with Flowers Chardonnay

Sriracha-Glazed Salmon

Pan-Seared Salmon, House BBQ-Sriracha, Roasted Potatoes, Citrus Beurre Blanc
Pair with Walt Pinot Noir

Artisanal Four-Cheese Mac

Gruyere, Pecorino, Aged White Cheddar, Mozzarella, Bread Crumbs
Pair with Cava Sparkling Wine

Beyond Lasagna

Beyond Meat Bolognese, Oat Bechamel, Vegan Mozzarella
Pair with Novelty Hill Merlot

Dessert

Classic Pecan Pie

Hand-Selected Pecans, Golden Caramel Filling, Flaky, Buttery Crust
Pair with Sandeman Old Tawny Porto

Strawberry Rhubarb Pie

Tender Strawberries, Tangy Rhubarb, Melt-In-Your-Mouth, Golden Crust
Pair with Mirabeau Rosé

German Chocolate Cake

Layers of Rich Chocolate Cake, Coconut-Pecan Frosting
Pair with Seghesio Zinfandel

Peanut Butter Cup Cheesecake

Chocolate Cake Base, Velvety Chocolate and New York-Style Cheesecake Layers, Chocolate Fudge Frosting, Topped With Peanut Butter Chips, Chocolate Chunks and Whole Peanut Butter Cups
Pair with Ridge Red Blend

 Vegan  Vegetarian  Gluten Free  Dairy Free  Tree Nuts  Peanuts

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

Choice of Two Courses \$80

Choice of Three Courses \$95

Starter

House-made Grilled Focaccia

Trio of Dipping Oils; Tapenade, Anchovies, Garlic Balsamic

Pair with Cooper Mountain Pinot Gris

Burrata 🥑🌿

Cherry Tomato, Peaches, Basil, Pistachio, Crostini, Pomegranate, Balsamic Reduction, Agave

Pair with Zardetto Prosecco

Ahi Tuna Tartare

Passion Fruit-Cured Ahi Tuna, Bell Pepper, Chives, Wonton Chips

Pair with Villa Maria Sauvignon Blanc

Crispy Brussel Sprouts 🌿🌱

Pecorino Cheese, Pistachio, Spanish Olive Oil

Pair with Cooper Mountain Pinot Gris

Main

Grilled Skirt Steak

Fingerling Potato, Carrot Puree, Crispy Onion, Asparagus, Demi-glace

Pair with Hall Cabernet Sauvignon

Berkshire Heirloom Pork 🌱

Pork Chop, Apple Bourbon Compote, Truffle Mashed Potatoes

Pair with Seghesio Zinfandel

Lobster Fettuccine

House-made Tomato Fettuccine, Lobster, House-made Marinara Sauce

Pair with KB Substance Red Blend

Duck Confit 🌱

Slow-Cooked Duck, Creamy Saffron Risotto, Pecorino Cheese

Pair with Walt Pinot Noir

Beyond Lasagna 🌿

Beyond Meat Bolognese, Oat Bechamel, Vegan Mozzarella

Pair with Novelty Hill Merlot

Pan-Seared Halibut 🌱

Halibut Filet, Curry and Coconut Emulsion, Asparagus, Heirloom Cherry Tomatoes

Pair with Ancient Peaks Sauvignon Blanc

Dessert

Classic Pecan Pie 🌿

Hand-Selected Pecans, Golden Caramel Filling, Flaky, Buttery Crust

Pair with Sandeman Old Tawny Porto

Strawberry Rhubarb Pie 🌿

Tender Strawberries, Tangy Rhubarb, Melt-In-Your-Mouth, Golden Crust

Pair with Mirabeau Rosé

German Chocolate Cake 🌿

Layers of Rich Chocolate Cake, Coconut-Pecan Frosting

Pair with Seghesio Zinfandel

Peanut Butter Cup Cheesecake 🌿

Chocolate Cake Base, Velvety Chocolate and New York-Style Cheesecake Layers, Chocolate Fudge Frosting, Topped With Peanut Butter Chips, Chocolate Chunks and Whole Peanut Butter Cups

Pair with Ridge Red Blend

🌿 Vegan 🌿 Vegetarian 🌱 Gluten Free 🌱 Dairy Free 🌱 Tree Nuts 🌱 Peanuts

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