

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

Toffee Espresso Tiramisu

Mascarpone, Espresso-Soaked Ladyfingers, Chocolate Ganache and Toffee Bits

Pair with Seghesio Zinfandel

Basque Cheesecake with Strawberry

Caramelized Mahogany Basque Cheesecake, Chantilly Cream, Ripe Strawberry Conserve

Pair with Mirabeau Rosé

Creme Brûlée

Vanilla Creme, Caramelized Sugar Crust

Pair with Zagara Moscato D'Asti

London Cake

Dark Majestic Cake, Housemade Whipped Caramel, Dark Chocolate Ganache

Pair with Ridge Red Blend

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

Toffee Espresso Tiramisu 🌿

Mascarpone, Espresso-Soaked Ladyfingers, Chocolate Ganache and Toffee Bits

Pair with Seghesio Zinfandel

Basque Cheesecake with Strawberry 🌿

Caramelized Mahogany Basque Cheesecake, Chantilly Cream, Ripe Strawberry Conserve

Pair with Mirabeau Rosé

Creme Brûlée 🌿

Vanilla Creme, Caramelized Sugar Crust

Pair with Zagara Moscato D'Asti

London Cake 🌿

Dark Majestic Cake, Housemade Whipped Caramel, Dark Chocolate Ganache

Pair with Ridge Red Blend