



## Buffet Service:

Fajita Fiesta	\$20 (lunch only)
Corned Beef & Cabbage	\$19 lunch, \$23 dinner
Porcini ravioli	\$25.00
Braised chicken breast and wild mushrooms	\$26
Roasted Tri-tip steak	\$27
Pan roasted Salmon	\$29
Grilled NY steak with Porcini butter	\$33
Prime Rib	\$35

### Choices of salad for the above selections are:

- Caesar with garlic croutons and Grana Padana
- Spring mix with cherry tomatoes, carrots and Feta. Balsamic vinaigrette
- Spring mix with red currants, toasted walnuts and goat cheese. Raspberry-Dijon vinaigrette

## Sit down:

Porcini ravioli with mushroom, sun dried tomato ragout. Vermouth, cream and truffle jus	\$27
Pan roasted Muscovy duck breast with finger ling potato, braised Chard and red currant-Cassis demi glace	\$38
Grilled Colorado grass fed lamb chops with Cannellini bean ragout, mint-walnut pesto and Zinfandel reduction	\$45
Seared Ahi tuna, Beluga lentils, caramelized Cippolini onions, sweet and sour eggplant ratatouille	\$37
Napoleon of grilled vegetables with Balsamic syrup	\$25
Grilled NY steak with Gorgonzola mash and baby vegetables Port, mushrooms and glazed onions	\$42
Bacon wrapped Filet of beef with roasted garlic mash, grilled asparagus and sherry reduction	\$46
Pesto crusted (fresh in season) white fish with crab and Fuji apple hash. Roasted tomato and red pepper coulis	\$40
Pan roasted half chicken with Porcini risotto cake. Thyme-roasted garlic and truffle jus	\$30

### Choices of salad for the above selections are:

- Whole leaf baby hearts of Romaine with Caesar dressing, garlic croutons and shaved Parmigiano Reggiano extra vecchio
- Organic greens with toasted pistachio, goat cheese and fig balsamic vinaigrette
- Boston lettuce, red currants and toasted almond slivers with creamy Gorgonzola dressing
- Mizuna greens, shaved fennel, red flame grapes with mango sesame vinaigrette

Please note,  
Above prices are for 3 course meals including dessert and do not include beverages, tax or gratuity.  
Custom menus are also available.