

Epic Snow Cat Dinner

1st course

Searced Shrimp

Butternut squash puree, pumpkin seeds, ginger syrup & black sesame vinaigrette
Or

Goat Cheese Stuffed Dates

Wrapped in Prosciutto Drizzle of fig balsamic reduction
Drops of lavender honey

2nd course

Rockat Salad

With beets, frites, watercress, herbs, ash cheese cheese,
crostini & a Roasted Citrus Vinaigrette

3rd course

Cabernet Sorbet

4th course

Guest Choice of

Braised Short Rib & Day Boat Scallops

Whiskey Braised Short Rib, Pancetta, baby spinach,
& Herb Polenta

Porcini Dusted Beef Tenderloin

Truffle Butter infused Demi glace, braised plum tomato, seared baby arugula
& Potato Au Gratin with a citrus garlic cream

Wild Halibut

Served with Crab & fingerling potato ragout, crispy shallots, baby bok choy & watermelon radish
Lime butter vinaigrette

Pistachio Encrusted Rack of Lamb

Provençal crust of pistachios, served with Yukon Gold garlic chive mashers & finished with chanterelle Jus

5th course

Chef's Dessert Trio