



May 9<sup>th</sup>, 10<sup>th</sup>

## Congrats to the 2019 graduates!!

### While you wait...

#### **Three Cheese Fondue**

Olive medley, crudités, grilled bread

### Soup Salads

#### **Cream Of Mushrooms Soup**

chanterelle mushroom powder, chive goat cheese crostini, saffron oil

Or

#### **Bok Choy, Baby Kale, Black Berry Foam**

watermelon radishes, pickled honey mustard vinaigrette

### Appetizers

#### **Sweet Potato Bistro Tots**

torched ghost chili meringue

Or

#### **Buratta & Heirloom Tomato Caprese**

candied peanut crumb, aged balsamic reduction

Or

#### **Beef Tartare**

mazuna, heirloom tomatoes, crispy leeks, lemon thyme vinaigrette

### Entrées

#### **Lamb Osso Buco**

caramelized onion purple potato puree, smoked tomato demi

Or

#### **Pan Seared Rocky Mountain Trout**

beet & spinach risotto croquets, dressed arugula, orange saffron caviar

Or

#### **Pesto Rigatoni Primavera**

herb braised roma tomatoes, grilled squash, parmesan crisps

Or

#### **Cauliflower Risotto**

rainbow chard tomato pesto, grilled asparagus, fontina cheese

Or

#### **Oven Roasted Half Chicken**

cilantro sweet potato & chorizo hash, crispy carrot curls

### Dessert

#### **Jill's Dessert Sampler Plate**

Espresso crème brûlée, chocolate raspberry cake, lemon scented chevre cheesecake

\$76.95