

## First Course

*Choice of starter*

### Soup of The Day

Chef's Pick!

### Local Field Greens

Tomato, Cranberries, Goat Cheese, Cashews, Balsamic Vinaigrette *gf*

### The Original Chopped Salad

Smoked Salmon, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Dried Super Sweet Corn, Marinated Tomatoes, Buttermilk-herb Dressing

### Burrata

Broccolini, Roasted Garlic, Romesco, Lemon Zest

### Wedge Salad

Baby Iceberg Lettuce, Candied Bacon, Blue Cheese Balsamic, Heirloom Cherry Tomatoes, Kettle Chips, Crispy Onion, Chives *gf*

## Second Course

*Choice of entrée*

### Amaro Meatloaf

Smashed Potatoes, Roasted Zucchini, Mushroom Cream

### Fair Trade Coffee Short Ribs

Boneless Short Ribs, Cherry BBQ Sauce, Parsnip Puree, Sautéed Greens *gf*

### Blanco's Roasted Chicken

Piquillo Aioli, Great Northern Beans, Pancetta, Fennel, Sautéed Spinach *gf*

**Filet Mignon \*** ..... *Selection is an additional +\$20*

Polenta, Sun Dried Tomato Pesto,

Gorgonzola Arugula Salad, 'Nduja Butter *gf*

### Seared Sea Scallops \*

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens *gf*

### Sonoran Pasta Co. Gnocchi Sardi *Vegan upon request*

Royal Trumpet, Maitake & Beech Mushrooms,

White Bean Cashew Sauce, Tuscan Kale, Pecorino Romano

### Pan Roasted Corvina Seabass

Mashed Potatoes, Charred Broccolini, Crab Beurre Blanc, Crispy Leeks *gf*

## Third Course

*Choice of dessert*

### Banana Foster Bread Pudding

Challah, Cinnamon, Foster Sauce, Aged Rum, Candied Walnuts, Stiffened Cream

### German Chocolate Cake

Coconut Caramel, Whipped Ganache, Coconut-Pecan Crumble

## Prix Fixe Add-Ons

*Additional Bar Snacks & Provisions*

### Wild Shrimp Cocktail

Patagonia Red Shrimp,  
Charred Lemon,  
Atomic Horseradish Cocktail Sauce,  
Micro Citrus *gf* 24

### Beer Fondue

Three Cheese Blend, Korean Pear,  
Hungarian Sausage, Noble Pretzel Bun 16

### Bacon Popcorn

House Rendered Bacon Fat,  
Heirloom Popcorn *gf* 8

### Crispy Sesame Pork Belly

Sweet Potato Pancake, Kimchi,  
Cilantro Crema, Chili Crisp Honey 18

### Crab Cakes

Argentine Deep Sea Red Crab,  
Nopales Salad, Avocado Purée, Cilantro 32

### Noble Bread Focaccia

Seeded Lavosh, Whipped Ricotta,  
Castelvetrano Olives,  
Calabrian Chiles 10

*gf - gluten free item, not a gluten free kitchen*

*\* Items may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry,  
shellfish, seafood and eggs may increase your risk of  
foodborne illness.*

*Please let us know of any allergies*

*Menu Price Starts at \$65++ per Guest*