

DINNER MENU

Appetizers

Wild game ravioli butternut squash

Roasted salmon and artichoke terrine

Butter poached shrimp, chorizo, goat cheese velouté

Entrées

Beef Tenderloin, Port Demi-Glacé, Balsamic Vinegar, Blue Cheese Mashed Potatoes, French Beans

Roasted Pheasant, Flathead Cherries, Autumn stuffing, Root Vegetable Medley, Sautéed Kale

Venison tenderloin, huckleberry demi, thyme, sweet potato risotto, snow peas

Alaskan Salmon, Roasted Tomato Beurre Blanc, Onion Marmalade, Sweet Peas, Asparagus

Dessert

Blueberry White Chocolate Tarts

Crema catalana, peppermint chocolate ganaché

Warm Black Forest Cake, Mascarpone Cream, Brandied Raspberries

Fresh blueberry Napoleon, vanilla crème anglaise, cinnamon whipped cream