

The Bird's Nest

PLATED 3-COURSE MENU

*Select 3 options from entrée category, entrée prices include soup **or** salad, and 2 dessert options*

Earth options are a standard option per event, select an option

We can also develop customized menus for your day

Soup

Cauliflower Velouté

almond flour potato croquette, scallion oil

Buffalo Chili

petite cornbread, white cheddar

Green Lentil & Smoked Ham Hocks

red bell pepper jam, celery leaf

[OR]

Salads

Artisan Baby Greens

heirloom cherry tomatoes, baby cucumbers, watermelon radish, champagne vinaigrette

Baby Iceberg Wedge

smoked pork belly lardons, brandied point reyes bleu dressing, heirloom cherry tomatoes, pickled pearl red onions

Chicory Greens

endive leaves, young frisee, treviso, candied walnuts, dried cranberries, blood orange vinaigrette

Entrée

Land...

Bacon Wrapped Beef Tenderloin <i>(Niman Ranch, Colorado, 8oz)</i> <i>olive oil poached garlic mashed potatoes, roasted asparagus, marchand de vin</i>	47
New York Strip Loin <i>(Niman Ranch, Colorado, 8oz)</i> <i>potato strata, baby zucchini, pink peppercorn glaze de viande</i>	55
Elk Tenderloin <i>creamer potato mousseline, garlic charred broccolini, port wine-maple vinaigrette</i>	60

Air...

Lavender-Honey Lacquered Chicken <i>(Pitman Farms, Georgia, 10oz)</i> <i>lyon's cowgirl honey, olive poached garlic mashed potatoes, fines herb slow roasted tomatoes</i>	47
Muscovy Duck Breast <i>(D'Artagnan, NJ, 6oz)</i> <i>golden beet-celery root puree, ginger, baby bok choy, fig balsamic glaze</i>	55
Pheasant Saltimbocca <i>prosciutto and sage wrapped pheasant breast, garlic broccoli rabe, sauce vin blanc</i>	60

A Pond Apart...

Skuna Bay Salmon <i>(Sustainably farm raised Vancouver Island 6oz)</i> <i>potato torte, baby squash and caramelized cipollini onions, citrus beurre blanc</i>	47
Colorado Trout <i>(Sustainably farm raised in Colorado 6oz)</i> <i>caponata, crispy potato nest, watercress coulis</i>	55
Diver Caught Sea Scallops <i>(Sustainably farm raised from Colorado, 6-7oz boneless fillet)</i> <i>duchess potatoes, braised kale, rouille sauce</i>	60

Earth...(vegan)

Farro & Quinoa Bowl <i>seasonal farmed vegetables, butter bean puree, eggplant caviar</i>	
Grilled Artichoke Florentine <i>GF linguini pasta, tomato-leek fondue</i>	

Add to any Entrée Selection

Maine Lobster Tail... 4oz each	9
Maine Lobster Tail... 8oz each	20
Maine Lobster Tail... 1 lb each	35
Diver Scallops... 2 each	12

Desserts Options

[Please Select Two From List Below]

- 1 Wine poached pears with honey crème fraîche and toasted pistachios
- 2 Maple and miso pound cake with maple glaze
- 3 Citrus olive oil polenta cake with apricot glaze and vanilla bean Chantilly cream
- 4 A lavender and honey sponge cake with fig compote and honey Greek yogurt cream
- 5 Lemon pound cake with almond royal icing and toasted almonds
- 6 Mint and lime sponge cake with yuzu cream cheese buttercream frosting
- 7 Red beet velvet cake with cream cheese frosting and toasted pecans
- 8 Banana and maple cake with brown sugar glaze
- 9 Seasonal fruit tart with pecan sable crust