

Calories

SPRING 2025 GROUP DINNER MENU (delivery/pickup)

Appetizers \$3-4.5/pc

- Comte pommes dauphine w/ apple & grilled radicchio ♡
- Walnut & lentil stuffed sweet potato bite w/ sumac & feta ♡☒
- Albacore tuna tataki w/ aguachile & avocado ☒♡
- Smoked Sockeye salmon crostini w/ horseradish crème fraiche
- Local lamb meatball w/ house charmoula ☒♡
- Organic beef tartare crisp ♡
- Combination charcuterie & cheese boards
- Pique's bread basket

Soup Starter \$7/serving

- Roasted asparagus & parmesan bisque w/ focaccia crouton & olive oil ♡

Salad Starter \$6-9/serving

- Citrus & Fennel Salad: organic blood oranges, shaved fennel, avocado & Taggiasche olives, 'Secret Lands Farm' Pecorino ♡☒
- Marinated Kale Salad: organic kale, roasted cherry tomatoes & crispy Beluga lentils, seasoned organic sunflower & pumpkin seeds, lemon Dijon vinaigrette ♡☒♡
- House Salad: organic baby greens w/ julienned vegetables & house croutons, vinaigrette & creamy dressing on the side ♡☒♡

Hot Sides \$6-9/serving

- Roasted honey glazed local carrots w/ toasted almonds ♡☒
- Roasted local asparagus & fiddleheads w/ garlic herb butter ♡☒
- Charred pepper & zucchini medley w/ olive medley ♡☒♡
- Roasted local heritage potatoes ♡☒
- Classic potato purée ♡☒
- SK wild rice pilaf w/ garden dill & lemon butter ♡☒

Mains \$17-22/serving (order minimum 8 portions EXCEPT vegetarian/vegan)

- Preserved tomato & rosemary stuffed 'Cool Springs Ranch' chicken breast w/ cream sauce ☒
- 'Cool Springs Ranch' chicken & wild SK mushroom blanquette w/ leeks, tarragon & cream ☒
- Oven roasted tomato & herb roasted porchetta w/ garden herb chutney ☒♡
- Braised local grass-fed beef brisket w/ roasted shallot jus ☒♡
- Stout braised 'Ponderosa Bison Ranch' short ribs w/ pickled pearl onions & rich stout demi glaze
- Citrus braised fennel w/ Tuscan kale & oven dried tomatoes ♡☒♡
- Pesto cream cheese & confit pepper stuffed portobello mushroom au gratin ♡

Desserts \$5-60

Please see dessert list for full dessert options