



Calories

Group Dinner Menu

Appetizers \$2.75-3.5/pp; boards \$11/pp; bread basket \$2/pp

Beet & feta crostini w/ dill goddess dressing & roasted walnut ♡
 Roasted pear & smokey blue galette w/ candied pecans ♡
 Smoked Sockeye salmon crostini w/ horseradish crème fraîche
 Pan seared scallops w/ citrus & pink peppercorn ☒ ♡
 Slow roasted pork belly bite w/ w/ housemade peach jalapeno preserve ☒ ♡
 Braised lamb, za'atar roasted eggplant & feta phyllo parcel
 Braised bison meatball w/ celeriac & leek ♡
 Combination charcuterie & cheese boards
 Pique's bread basket

Soup Starter \$7/serving

Creamy roasted parsnip soup w/ browned shallot butter & toasted hazelnuts ♡ ☒

Salad Starter \$7-11/serving

Kale & Celeriac Salad: marinated organic kale w/ roasted celeriac, roasted cherry tomatoes, crispy pancetta, garlic & Asiago vinaigrette ☒
 Baby Beet Salad: roasted beets, candied pecans & crumbled chèvre, winter greens & maple balsamic dressing ♡ ☒
 House Salad: organic baby greens w/ julienned vegetables & house croutons, vinaigrette & creamy dressing on the side ♡ ☒

Hot Sides \$7-9/serving

Roasted honey glazed local carrots w/ toasted almonds ♡ ☒
 Variety of local squash w/ maple pecan butter ♡ ☒
 Roasted local Brussels sprouts w/ 'The Cure' bacon ☒
 Roasted local heritage potatoes in sage butter ♡ ☒
 Classic potato purée w/ herbed Boursin ♡ ☒
 Sweet potato & heritage potato gratin w/ browned butter & thyme ♡ ☒
 Toasted organic farro & wild SK mushroom pilaf ♡
 Calories' wild rice stuffing w/ roasted chestnut, squash & cranberries ♡

Mains \$17-23/serving (order minimum 8 portions except for vegetarian & vegan options)

Preserved tomato & rosemary stuffed 'Cool Springs Ranch' chicken breast w/ citrus cream sauce ☒
 Local free range turkey whole roasted, carved w/ red wine turkey gravy ☒
 Classic Coq au Vin – braised 'Cool Springs Ranch' chicken legs in rich red wine jus w/ pan roasted mushrooms, 'The Cure' bacon & pearl onions ☒
 Herb roasted local pastured rack of pork w/ cranberry mushroom port jus ☒ ♡
 Braised local grass-fed beef brisket w/ roasted shallot jus ☒ ♡
 Cocoa & cardamom lamb stew of 'Farm One Forty' lamb braised w/ cocoa & cardamom, roasted heritage pumpkin & wilted spinach ☒
 Braised 'Ponderosa Bison Ranch' short ribs in rich spiced dark ale jus
 Citrus braised fennel w/ Tuscan kale & oven dried tomatoes ♡ ☒ ♡
 Stuffed portobello mushroom au gratin w/ pesto, confit tomato & Parmigiano ♡ ☒

Dessert - \$55-70/dessert Cheesecakes (16 slices) / Cakes (12 slices) / Specialty \$8-10/serving

Please see dessert list for full dessert options

♡ vegetarian ☒ gluten free ♡ dairy free