

PRIVATE DINING MENUS

A LA CARTE – SIT DOWN PLATED

Prices are based on a three-course dinner consisting of a soup or a salad to start, one main course, and one dessert. Add \$5 per person for each additional main course choice; the highest entrée price will determine the base price for the menu.

Add an appetizer as a second course to create a four-course menu. Supplements are as listed.

Custom five and six-course menus can be designed by the Chef, and will be paired with wines on request.

SOUPS

Asparagus Soup with Polenta Croutons

Watermelon Gazpacho with Herbed Goat Cheese

Tomato Soup with Fresh Mozzarella Croutons and Basil Oil

Mountain Mushroom Soup

Butternut Squash Soup with Caramelized Apple and Duck Hash

Black Bean Soup with Pulled Pork

Lobster Tortilla Soup

Watercress Soup with Shrimp and Crème Fraiche

Chilled Cucumber Soup with American Caviar

Silky Cauliflower Soup with Lump Crab and Truffle Oil

SALADS

Terra Salad with Caramelized Shallots and Sherry Vinaigrette

Encantado Caesar with Crispy Parmesan and Masa Croutons

Arugula and Watercress Salad with Roquefort Dressing and Local Bacon

Pine Nut Crusted Warm Goat Cheese, Organic Greens, Balsamic Vinaigrette

FISH

Grilled Striped Bass with Fennel and Tomato Marmalade

75

Pan-seared Rainbow Trout, Wild Mushroom, Crayfish and Sage Ragout

75

MENU PRICE

Mahi Mahi, Tikka-style with Cardamon Spinach and Mango Salad 75

Slow-Roasted Salmon “Bruschetta” with Tomato Jam, Arugula and Parmesan 80

Black Grouper with Cannellini Beans and Grilled Radicchio Salad 80

Gulf Snapper with Celery Root Purée, Grilled Asparagus and Sauce Vierge 80

Seared Arctic Char with Maple-Glazed Endive and Brown-Butter Spinach 80

Crispy Chilean Seabass with Artichokes, Shiitakes, and Foie Gras 85

Grilled Tuna with Sour Cream and Chive Mashed Potatoes, Shallot Bordelaise Sauce 85

Truffle-stuffed Wild Salmon with Spinach, Leeks and Red Wine Sauce 85

MEAT

Cumin-Roasted Pheasant with Colorado Quinoa Stuffing and Mango Salsa 75

Chipotle Glazed Pork Tenderloin with Spinach, Caramelized Red Onions and Yam 75

Roasted Organic Chicken Breast with Haricots verts and Wild Mushrooms 75

Grilled, Marinated Venison Loin with Creamy Morbier Cheese Polenta 80

Rosemary-grilled Tenderloin of Veal with White-truffle Potatoes au Gratin 80

Braised Pork Shank with Hatch-mashed Potatoes and Glazed Vegetables 80

New York Strip Steak with Grandmother-style Potatoes, Sauce Bordelaise 80

Filet of Beef with Herb-Smashed Potatoes, Asparagus and Shallot Sauce 95

Betty Egan’s Lamb Wellington, Port Reduction 95

Grilled Veal Chop with Asparagus and Sherry-Port Sauce 100

Caramelized Rack of Lamb, Black Lentil Compôte and Mint Salad 105

Beef Tenderloin with Truffled Potatoes Au Gratin, Foie Gras Emulsion 110

VEGETARIAN SELECTIONS

Vegetable Couscous with Raisins, Almonds and Dates 60

California Lasagna with Tomato Broth and Fresh Herbs 65

Green Risotto with Red Wine Glazed Root Vegetables 70

Black Diamond Risotto (in Season) MP

DESSERTS

Crème de la Crème Brulée
Terrine of Seasonal Fruit Sorbets
Crème Caramel Flan
Chocolate Cherry Bread Pudding
Strawberry and White Chocolate Shortcake
Peach Cobbler (seasonal)
Pecan Tart with Vanilla Bean Ice Cream
Chocolate Fondant Cake with Pistachio Sauce
Big Chocolate Layer Cake
New York Style Cheesecake, Strawberry Sauce

Our culinary team is happy to work with you to design custom desserts and cakes for any occasion.

ADDITIONAL APPETIZERS

Spinach and Crab Tart with Feta, Basil, Tomato, and Balsamic	14
Carpaccio of Tuna with Arugula, Lemon and Truffle Oil	14
Lump Crab Cake with Chili-Pineapple Relish	14
Pan-Toasted Gnocchi with Roasted Tomato and Pancetta	14
Wild Mushroom Risotto	16
Seared Sea Scallops with Asparagus and Wild Mushrooms	18
“Paella” Risotto with Shrimp, Sausage, Tomato and Olives	18
Scallop Pasta in Black Tie: Farfalla and Maine Sea Scallops in Black Truffle Nage	20