



3 COURSE MENU

SALAD

MIXED GREEN SALAD GF

Mixed greens, Charred Onions, Cranberries, Bourbon Cranberry Dressing, Goat Cheese

ENTRÉE (Choice of one)

PAN SEARED SALMON GF

Gather Grown Basil Puree, Roasted Leeks, Blistered Cherry Tomatoes, Caramelized Fennel, Fresh Lemon

KOREAN MARINATED STRIPLOIN GF

Wyoming 2 Mile Ranch Striploin, Bone Marrow Fried Rice, Sweet Soy, Cucumber Pineapple Salad

TRUFFLE PASTA

House Made Pasta, Truffle Cream Sauce, Roasted Mushrooms, Shaved Cheese, Arugula, Perfect Egg

DESSERT

JACKSON DONUT HOLES

Drizzled with Blackberry, Vanilla, and Chocolate Sauces