



4 COURSE MENU

STARTER

BRUSSELS SPROUTS

White Balsamic Vinaigrette, Shaved Pecorino, Dried Cranberries,
Toasted Pumpkin Seeds

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, *Morning Dew Local* Roasted Mushrooms, Shaved
Cheese, Arugula, Perfect Egg

FRIED CHICKEN

Red Bird Chicken, 3 Cheese Mornay, Cavatappi Noodles, House Made Hot Sauce, Heirloom
Tomato Jam, Texas Pickles

DESSERT

JACKSON DONUT HOLES

Drizzled with Blackberry, Vanilla, and Chocolate Sauces