



# GATHER PREMIER MENU

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## STARTER

### BRUSSELS SPROUTS

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

### PORK BUNS

Braised Pork Belly, House Made Bun, Kimchi, Pickled Fresno Chiles

## 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

### PORK SHANK *(GF Option Available)*

*Snake River Farms* Pork, Carrot Puree, Red Rice & Lentils, Tequila Jalapeño Jam, Tortilla

## DESSERT

### JACKSON DONUT HOLES

Drizzled with Blackberry, Vanilla, and Chocolate Sauces