

WOLF AND ROADRUNNER CHRISTMAS SUPPER

A WINTER LODGE FEAST

AS THE HIGH DESERT SETTLES INTO WINTER, WOLF & ROADRUNNER CELEBRATES THE WARMTH OF PINE, FIRE, AND RUSTIC HOLIDAY COMFORT.

THIS CHRISTMAS SUPPER IS INSPIRED BY MOUNTAIN LODGES AND FOREST KITCHENS—INGREDIENTS TOUCHED BY FLAME, HEARTY FLAVORS SHAPED BY THE SEASON, AND A SPIRIT OF GATHERING AROUND THE FIRE.

DECEMBER 25TH, 2025 4 PM-8 PM \$120 PER PERSON PLUS TAX AND GRATUITY

AMUSE-BOUCHE HEARTH BISCUIT

Cast-iron buttermilk biscuit \cdot juniper butter

COURSE ONE

ROASTED ROOT VEGETABLE & GAME BROTH

FIRE-ROASTED CARROTS & PARSNIPS · EMBER-CHARRED ONIONS · ROASTED GARLIC · RYE-BREAD DUMPLING

COURSE TWO

MUSHROOM & SPINACH SALAD

 $\label{thm:wood-roasted} \mbox{Wood-roasted mushrooms} \cdot \mbox{Wilted spinach} \cdot \mbox{pine nuts} \cdot \mbox{Dried tart cherries} \\ \mbox{Warm bacon-sherry vinaigrette}$

COURSE THREE THE CHRISTMAS ROAST — CHOICE OF ONE

FORESTER'S PRIME RIB

HERB CRUST · BEEF-FAT POTATOES · ROASTED WINTER VEGETABLES · ROSEMARY POPOVER · PAN DRIPPINGS AU JUS

OR

HUNTER'S ROAST GAME HEN

Juniper & thyme Crus · wild rice with toasted pecans & dried fruits · sautéed winter greens

COURSE FOUR

CAMPFIRE MOLTEN CHOCOLATE CAKE

MOLTEN DARK CHOCOLATE · TORCHED VANILLA-MARSHMALLOW CREAM · SMOKED COCOA NIBS

HOT SALTED CARAMEL

ND ROAA