

Tier One

Plated Dinner Menu



Starting at \$48 per guest | Includes:

*Field & Fire Bread Service with Cultured Butter & Smoked Maldon Salt
Choice of One Salad
Choice of One Entrée*

Salad Choices:

Heritage Caesar- *crisp romaine heart, house caesar dressing, brioche crouton, lemon, pecorino romano, boquerones*

Pickles & Farm Lettuces- *farm lettuces, pickled figs, smoked gouda, toasted walnuts, seasonal pickles, house vinaigrette*

Herbs & Greens - *dill, parsley, farm lettuces, white balsamic vinaigrette, cherry tomato, shaved red onion, bleu cheese vinaigrette*

Entree Choices:

Herb Roasted Airline Chicken Breast- *yukon potato puree, seasonal farm vegetable, lemon chicken jus, crisp shallot, farmer's salad*

Grilled Faroe Island Salmon- *blanched asparagus, fork-pressed potato, shallot gastrique, lemon beurre blanc*

Grassfed Beef Flat Iron- *cilantro chimichurri, tasso ham crisp polenta, guajillo roasted root vegetables, micro cilantro, smoked maldon salt*

Sprout-It Mushroom + Farro "Risotto"- *farro, truffle essence, parmesan reggiano, herb oil, crisp shallots, micro basil, caramelized sprout-it farms mushroom*

Tier Two

Plated Dinner Menu

Starting at \$75 per guest | Includes:

Field & Fire Artisan Bread with Cultured Butter & Smoked Maldon Salt
Choice of One Salad
Choice of One First Course
Choice of One Entrée



Salad Choices:

Heritage Caesar- crisp romaine heart, house caesar dressing, brioche crouton, lemon, pecorino romano, boquerones

Pickles & Farm Lettuces- farm lettuces, pickled figs, smoked gouda, toasted walnuts, seasonal pickles, house vinaigrette

Herbs & Greens - dill, parsley, farm lettuces, white balsamic vinaigrette, cherry tomato, shaved red onion, bleu cheese vinaigrette

First Course:

Compressed Watermelon & Burrata- sherry compressed melon, black truffle vinaigrette, burrata, basil oil, smoked maldon salt, arugula

Dry Aged Beef Tartare- pickled shallot, dijon, cornichon, caper, tomato powder, crostini

Ora King Salmon Crudo- tomato aguachile, pickled shallot, citrus, fried chilis

Tenderloin + Bleu Crostini- grilled baguette, toasted cambozola cheese, prime filet, white shallot marmalade, fennel frond

Peekytoe Crab Cake- remoulade foam, avocado mousse, arugula, lemon, Hawaiian black lava salt

Entree Course:

Filet Mignon aux Truffle- truffle infused robuchon potato, seasonal farm vegetables, sauce perigeaux, maître d'hotel butter, crisp shallot, herbs (add seared la belle farms foie gras \$15/pp)

Butter Seared Alaskan Halibut (subject to seasonality)- tarragon pomme anna, grilled baby carrot, lemon beurre blanc, farmer's salad, potato crisps, chiffonade parsley

Herb Crusted Australian Lamb Loin- warm herb potato salad, charred broccolini, rosemary + mint demi glace, pickled shallot

Diver Scallop Beurre Noisette- herb panisse, butternut squash puree, fried leeks, brown butter, micro arugula, lemon

Quinoa+Kale- warm quinoa, pickled Michigan tart cherries, crisp shallots, kale chips