

# Tier One

## Plated Dinner Menu

\$48 per guest | Includes:

*Field & Fire Bread Service with Cultured Butter & Smoked Maldon Salt  
Select One Salad*



### 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

Select One Salad

Select Two First Courses

Select Three Entree Courses



### 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, maitre 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 argula, lemon

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