

Tier One

Plated Dinner Menu

\$55 per guest | Includes:

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



Salad:

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:

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 \$80 per guest | Includes:

Field & Fire Artisan Bread with Cultured Butter & Smoked Maldon Salt

Select One Salad

Select Three Entree Courses



Salad:

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 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*

Tier Three

Plated Dinner Menu

Starting at \$100 per guest | Includes:

Field & Fire Artisan Bread with Cultured Butter & Smoked Maldon Salt

Select One Salad

Select Two Appetizers

Select Three Entree Courses



Salad:

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*

Appetizer:

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*