



## the food

These are some examples of dishes I love to cook. Ultimately the season, your desires, & the goal of a balanced meal will bring the final menu to life!

### APPETIZERS

korean marinated elk lettuce cups w/ sweet potatoes and mushrooms & topped w/ fried shallots, basil, cilantro & radishes

moroccan spiced vegetarian tacos w/ roasted cauliflower, sweet potatoes, toasted chick peas, and jicama-lime-avocado slaw

sesame encrusted mahi tuna served on a seaweed salad

seared foie gras w/ mission figs & balsamic glaze on grilled olive oil bruschetta

chicken curry tacos w/ yogurt-cumin sauce, caramelized apples, red onion and fresh cilantro

prosciutto wrapped dates stuffed w/ goat cheese, walnuts, orange zest & fresh parsley

black truffle & goat cheese ravioli nestled in a consommé, truffle, and duck fat jus

toast points w/ mashed & salted avocado, radishes, microgreens, olive oil, and feta crumbles

bruschetta with heirloom tomatoes, basil, olive oil, balsamic, and toasted pinenuts

charcuterie: fine cheeses, cured meats, tart fruits, assorted olives, bruschetta toast points, truffle almonds, & spreads

crudité with fresh, crisp local vegetables, homemade cumin & parsley hummus, & mascarpone-tarragon dip

flatbread w/ caramelized onions, fig jam, heirloom tomatoes, prosciutto & arugula

flatbread w/ local elk sausage, wild mushrooms, mozzarella, olive oil & sea salt

fresh spring rolls w/ umami marinated tofu, fresh vegetables, & herbs, and served with a peanut-chili-ginger dipping sauce

pork, shallot, & chive thai dumplings w/ soy-chili dipping sauce

chickpea and curry spiced pork kabobs with tamarind chutney

brie-cherry-bacon and spinach-feta puff pastries

peruvian ceviche with crostini

local grilled pork sausage w/ pomegranate coulis

corn, onion and cilantro empanadas w/ columbian aji

smoked trout bruschetta w/ radishes, pesto, goat cheese, pear and microgreens

### SOUPS

pureed corn bisque swirled with a roasted red pepper-chili coulis and topped with chives.

creamy thai curry vegan potato soup w/ coconut milk, cilantro and lime

butternut-sage bisque topped w/ nutmeg, crème fraiche and caramelized apples in brown butter

authentic japanese ramen w/ homemade chicken-hondashi broth, poached egg, shitake mushrooms, scallions & bok choy

charred local heirloom tomato soup w/ coriander and basil

parmesan-lemon white bean soup w/ swiss chard

creamy roasted sweet potato soup w/ cardamom, sage, & fresh nutmeg

chilled golden beet soup w/ dill and a dollop of british cream

coconut soup w/ chicken mushrooms, kaffir lime, cilantro, and red peppers

delicate french cream of mushroom soup w/ fresh parsley

classic vichyssoise: creamy potato & leek soup w/ chives

### VEGETABLES

roasted brussels sprouts & shallots with a balsamic reduction

blanched asparagus topped w/ a beurre blanc sauce  
thai style green beans w/ soy glaze and sesame

grilled asparagus w/ brown butter, tarragon, garlic, & pistachios

lemony broccolini tossed with parmesan and pancetta

caramelized endive w/ pancetta, orange, & bread crumbs

pan friend zucchini fritters topped w/ a tomato-basil salsa

fried Israeli-spiced cauliflower fritters topped w/ yogurt-lime drizzle and julienned tart apples

grilled asparagus & melon wrapped in prosciutto

grilled baby bok choy w/ a teriyaki glaze

carrots roasted w/ coriander, cumin, nutmeg and maple

roasted mushrooms w/ parmesan, pine nuts, and parsley

## SALADS

arugula salad w/ shaved parmesan, toasted almonds, prosciutto, fennel and Asian pears tossed in lemon vinaigrette

heirloom tomato salad with fresh burrata, sautéed shallots, micro-greens, toasted pinenuts, basil oil, and balsamic glaze

spinach salad w/ blue cheese, pomegranate, roasted beets, toasted pecans and balsamic vinaigrette

chiffonade of cabbage, carrots, yellow peppers, apples, radishes, and toasted cashews in a goddess dressing

massaged baby kale w/ avocado, shaved sharp cheddar, toasted pecans, and apples in a carrot-ginger vinaigrette

mixed greens w/ yellow peppers, manchego, homemade croutons, and tart apple slices in a champagne vinaigrette

cucumber salad w/ radish, onion, watercress, pear, chili & mint tossed in sesame oil and rice vinegar

mediterranean asparagus salad with mint pesto, oranges, and toasted almonds

mixed greens w/ sheep's feta, roasted sweet potatoes, pepitas, orange slices & avocado-lime dressing

shaved asparagus salad w/ ginger, mint, toasted almonds, and black sesames in a sesame vinaigrette

watermelon, feta, mint & lime salad

## SIDES

twice browned roasted & pan-fried rosemary new potatoes

homemade fettuccini sauteed w/ teton morels, wilted greens, & squash, and tossed in a rosemary white-wine pan sauce

creamy risotto w/ homegrown mushrooms & swiss chard, and topped w/ parmesan, truffle oil, & sherry wine vinegar

saffron rice pilaf w/ dates, chives, and toasted almonds

red quinoa w/ feta, arugula, dried cranberries and tossed w/ a balsamic vinaigrette

creamy goat cheese & parmesan polenta w/ chives

toasted farro w/ blue cheese, kale, bacon, tart cherries, sweet potatoes and tossed with an orange vinaigrette

pearled israeli couscous w/ pistachios, apricots, olive oil, sea salt, & fresh herbs

fresh goat cheese & pancetta ravioli with basil pesto, toasted pine nuts, and heirloom cherry tomatoes

pan fried polenta cake topped w/ sauteed greens, sweet potatoes, tomatoes, mushrooms, peppers and balsamic glaze

light caesar salad w/ threads of romaine, homemade croutons, fresh jicama, and aged parmesan

homemade pasta pomodoro - a light, classic pasta tossed with garlic, chunked fresh tomatoes, basil and parmesan

black eyed peas w/ pomegranate, walnuts, & cilantro

## ENTREES

seared & roasted duck breast served w/ a huckleberry compote

rosemary-lemon roasted chicken quarters topped with a mango gastrique and fresh parsley

teton bison tenderloin marinated in red wine, balsamic, & rosemary and served w/ a celeriac-leek puree

sushi rolls - 1: fresh raw tuna, carrot, scallions, avocado, soy glaze, wasabi, and ginger / 2: shrimp tempura, jicama, snow peas, basil, mint & lemon-sriracha-aoili

seared scallops w/ miso-butter fennel, scallions & microgreens

butter seared scallops served w/ a pistachio-mint puree

beef tenderloin served w/ wilted spinach, mushrooms and a bernaise sauce

seared mediterranean spiced trout w/ a brown butter drizzle

blackened salmon w/ a hint of cajun on a cauliflower puree

mediterranean orange-lime seared shrimp drizzled with paprika-oil and fresh parsley

yogurt-lemon-rosemary chicken breast with tahini sauce

maple pork tenderloin stuffed w/ herbs, feta, apricots, & bacon

moroccan spiced pork chops topped w/ a fig compote

indian butter chicken thighs with cucumber-cumin raita, mango-chili chutney, & fresh cilantro, with naan

lemon-garlic poached salmon with beurre blanc and chives

black pepper crusted wagyu steak w/ truffle vinaigrette

seared chicken caprese stuffed w/ fresh mozzarella, heirloom tomatoes, and basil

braised pork in cherry-saffron-almond sauce w/ cilantro

mediterranean marinated prawns served w/ broccoletti raviolins and a tomato-consumme jus

rosemary & black pepper brined chicken w/ lemon oil & basil

## **DESSERTS**

custom cake of your choice to celebrate your special occasion

vanilla-cardamom crème brulee

local apple crisp w/ homemade local vanilla ice cream

homemade teton huckleberry ice cream w/ berries & mint

homemade vanilla bean tartlets w/ crème anglaise and berries

chocolate mousse topped w/ a hint of chili, fresh cream & mint

vegan mango-coconut milk mousse topped w/ raspberries

homemade chai ice cream served w/ a chocolate truffle

dessert "charcuterie": chocolate truffles, mixed berries, french macarons, & chocolate covered strawberries

flourless chocolate torte drizzled w/ raspberry compote

homemade matcha ice cream with crystalized ginger

mixed berries and peaches w/ prosecco, orange liquer & cream

chocolate-orange pots de crème w/ fresh whipped cream

roasted pears w/ dried apricots and pistachios