



MENU

\$40 PER PERSON

(TAX AND GRATUITY NOT INCLUDED)

STARTER

ARTICHOKE DIP

CRISPY CHILI ONION JAM | TURMERIC BUTTER NAAN

(GF OPTION AVAILABLE)

MAIN

CHOICE OF ONE

PAN SEARED STEELHEAD TROUT* (GF)

HERB & CHILI OIL RUB | POTATO LEEK PUREE GRILLED ASPARAGUS

MARINATED PORK RIBEYE*

CREATED BY OUR JACKSON HOLE EXEC CHEF TREVOR

CREAMY COUSCOUS | ONION MISO BUTTER | ROASTED CORN SALSA

HOISIN PORK GLAZE | PICKLED BLUEBERRIES

PICANHA* (GF)

AL PASTOR STYLE MARINATED STEAK* | CARAMELIZED PINEAPPLE SALSA

SAVORY FORBIDDEN RICE

DESSERT

STRAWBERRY ROMANOFF

, BALSAMIC MARINATED STRAWBERRIES, SHORTBREAD COOKIE & CRUMB

STRAWBERRY INFUSED CREAM, VANILLA ICE CREAM | MINT

***CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**