



**LONESOME DOVE WESTERN BISTRO**  
**PRIVATE DINING MENU**

# THREE COURSE SEATED DINNER

\$75 PER GUEST

## FIRST COURSE

*Select 2*

Butter Lettuce, Red Chili Buttermilk Vinaigrette, Lardoons, Pickled Jalapeno, Goat Cheese

Seasonal Salad

Bowl of Texas Red, Cheddar, Crema, Crispy Tortilla

## SECOND COURSE

*Select 3*

*(For Parties over 50, entrée counts are required 3 days in advance)*

6 oz Roasted Garlic Stuffed Tenderloin, Western Plaid Hash, Grilled Asparagus, Syrah Demi

Seasonal Poultry

Seasonal Fish

Smoked Pork Tenderloin, Yukon Gold Mash, Crispy Onions, Black Garlic

*Choice of 2 Family Style Sides*

Yukon Gold Mash

Crispy Brussels, Bacon Vinaigrette, Black Garlic

Burnt Carrots, Texas Honey, Meyer Lemon, Goat Cheese

## THIRD COURSE

Ancho Chile Chocolate Cake, Brittle, Whipped Cream

## ENHANCED SECOND COURSE

*+5 per guest*

Fideos, Grilled Baby Octopus, Spanish Chorizo, Paprika Aioli

## ENHANCED ENTRÉE SELECTIONS

*+7 per guest*

Seared Colorado Lamb, Crispy Yukon Golds, Avocado-Corn Salsa

## VEGETARIAN MAIN OPTION

*+5 per guest*

Sweet Potato Succotash-Chile Relleno, Black Bean Emulsion, Avocado-Corn Salsa

## ENHANCED SIDES

*+\$3 per guest*

Truffled Mac 'n Cheese with Crispy Artichokes

Grilled Asparagus, LD Hollandaise

*Add Additional Sides*

*+2 per guest*



# FOUR COURSE SEATED DINNER

\$100 PER GUEST

## STARTER

Fettine Trio- A selection of Cuts Spit Roasted Over Open Mesquite Fire

## FIRST COURSE

*Select 2*

Rabbit Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Blue-Corn Lobster Hushpuppies, Tomato Butter

Hamachi Tostada, Ponzu, Cilantro, Guanciale, Seranno

Wild Boar Ribs, Lonesome Dove BBQ Sauce, Escabeche

## SECOND COURSE

*Select 2*

Butter Lettuce, Red Chili Buttermilk Vinaigrette, Lardoons, Pickled Jalapenos, Goat Cheese

Seasonal Salad

Texas Red Chili, Aged Cheddar, Crisp Tortilla Strips

## THIRD COURSE

*Select 3*

*(For Parties over 50, entrée counts are required 3 days in advance)*

9oz Garlic Stuffed Tenderloin, Western Plaid Hash, Grilled Asparagus, Syrah Demi

Seasonal Poultry

Seasonal Fish

Seared Colorado Lamb, Crispy Yukon Golds, Avocado-Corn Salsa

Smoked Pork Tenderloin, Yukon Gold Mash, Crispy Onions, Black Garlic

*Choice of 2 Family Style Sides*

Yukon Gold Mash

Crispy Brussels, Bacon Vinaigrette, Black Garlic

Burnt Carrots, Texas Honey, Meyer Lemon, Goat Cheese

## FOURTH COURSE

*Select 1*

Ancho Chile Chocolate Cake, Whipped Cream

Seasonal Dessert

## ENHANCED SECOND COURSE

*+5 per guest*

Fideos, Grilled Baby Octopus, Spanish Chorizo, Paprika Aioli

## ENHANCED ENTRÉE SELECTIONS

*+15 per guest*

Elk Loin, Hen of the Woods, Crispy Collards, Salsify, Candied Grapes

## VEGETARIAN MAIN OPTION

*+5 per guest*

Sweet Potato Succotash-Chile Relleno, Black Bean Emulsion, Avocado-Corn Salsa

## ENHANCED SIDES

*+3 per guest*

Truffled Mac 'n Cheese with Crispy Artichokes

Grilled Asparagus, LD Hollandaise

*Add Additional Sides*

*+2 per guest*



# DINNER BUFFET

**\$65 PER GUEST**

Housemade Fresh Breads

Butter Lettuce, Red Chili Buttermilk Vinaigrette,  
Lardoons, Pickled Jalapenos, Goat Cheese

## *Choice of 2 Proteins*

Roasted Garlic Stuffed Tenderloin, Western Plaid  
Hash, Asparagus

Smoked Pork Tenderloin, Yukon Gold Mash, Crispy Onions

Seasonal Fish

Sweet Potato Succotash Chile Relleno, Black Bean Puree,  
Avocado-Corn Salsa

## *Sides*

Yukon Gold Mash

Seasonal Vegetable

## **ADD DESSERT**

*+3 per guest*

Mini Seasonal Dessert

Mini Ancho Chile Chocolate  
Cakes

## **ENHANCED SIDES**

*+2 per guest*

Truffled Mac `n Cheese with  
Crispy Artichokes



# COCKTAIL RECEPTION

## TRAY PASS APPETIZERS

*Selection of 2 - \$11 pp/hour*

*Selection of 3 - \$16 pp/hour*

*Selection of 4 - \$21 pp/hour*

LD Arancini, Avocado-Corn Salsa

Wild Boar Ribs, Lonesome Dove BBQ Sauce

Blue-Corn Lobster Hushpuppies, Tomato Butter

Rabbit Rattlesnake Sausage, Potato Rosti, Crème Fraiche

Seasonal Bruschetta

Hamachi Tostada, Yuzu, Cilantro, Guanciale, Serrano + \$2 per guest

## RECEPTION DISPLAYS

Seasonal Vegetable Crudite, Red Chili Buttermilk - \$8 per guest

Wild Game Fettine Trio, House Escabeche - \$9per guest

## DESSERT DISPLAY \$6 PER GUEST

Seasonal Dessert

Mini Ancho Chile Chocolate Cakes

Chef's Choice Panna Cotta

Guest's Suggestion

## ENHANCED STATION

*+25 per guest*

Roasted Garlic Stuffed  
Tenderloin (2.5oz), Western  
Plaid Hash, Grilled Asparagus



# SPECIAL EVENTS AND FULL BUYOUTS

Custom menus are available for special events and full buyouts at the Lonesome Dove Western Bistro.

