

COLORADO MENU

\$150 per person

STARTER

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

FIRST

(Select 2)

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraîche

Wild Boar Ribs, Lonesome Dove BBQ Sauce, Escabeche

Hamachi Tostadas, Yuzu, Cilantro, Nueske's, Serrano

ENHANCED OPTION

Additional \$4 per person

Blue Corn-Lobster Hushpuppies, Smoked Tomato Butter

SECOND

House made Fresh Breads

(Select 2)

Butter Lettuce, Red Chili-Buttermilk, Chèvre, Lardoons, Pickled Jalapeño

Baby Kale Spring Mix, Roasted Beets, Candied Pecans, Spiced Honey Balsamic

Baby Gem Lettuce, Anchovies-Lime Vinaigrette, Grana Padano, Bacon, Toasted Breadcrumbs

Texas Red Chili, Traditional Garnish

MAIN

(Select 3)

9 oz Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Grilled Asparagus

Crispy Chicken Thigh, Green Beans, Yukon Gold Mash, Chicken Gravy

Blackened Redfish, Smoked Chipotle Beurre Blanc, Texas Caviar, Braised Collards, Herb Oil

Berkshire Pork Chop, Wild Boar & Smoked Cheddar Grits, Crispy Onion

VEGETARIAN OPTION

Additional \$6 per person to include as 4th option (no charge for silent option, must be less than 4 guests)

Sweet Potato Succotash-Chile Relleno, Black Beans, Chile Pepitas, Avocado

ENHANCED OPTIONS

Elk Loin, Swiss Chard, Hen of the Woods, Salsify, Candied Blueberries *Additional \$17 per person*

14 oz Bison Ribeye Hand Cut *Additional \$20 per person*

12 oz Prime or Wagyu *Additional MKT*

Chili Rubbed Lamb Chops, Hasselback Potatoes w/ Bacon, Raspberry Demi *Additional \$17 per person*

SIDES

(Select 2)

Yukon Gold Mash

Crispy Brussels, Bacon Vinaigrette, Black Garlic

Burnt Carrots, Texas Honey, Lemon, Goat Cheese

Enhanced Sides

Additional \$6 per person

LD Mac & Cheese, Crispy Artichokes

Grilled Asparagus, LD Hollandaise

Fourth Course

(Select 1)

Ancho Chile Chocolate Cake, Whipped Cream

White Chocolate & Pear Bread Pudding, Caramel

Gluten Free Desserts: House made Sorbets, Ice Cream, Fresh Berries with Chantilly

LONGHORN MENU

\$100 per person

FIRST

House made Fresh Breads

(Select 2)

Baby Kale Spring Mix, Roasted Beets, Pecans, Hot-Honey Balsamic

Baby Gem Lettuce, Anchovies-Lime Vinaigrette, Grana Padano, Bacon, Toasted Breadcrumbs

Texas Red Chili, Traditional Garnish

SECOND

(Select 3)

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

Crispy Chicken Thigh, Green Beans, Yukon Gold Mash, Chicken Gravy

Idaho Rainbow Trout, Sweet Potato-Chorizo Succotash, Citrus Butter

Berkshire Pork Chop, Wild Boar & Smoked Cheddar Grits, Crispy Onion

ENHANCED OPTIONS

Elk Loin, Swiss Chard, Hen of the Woods, Salsify, Candied Blueberries *Additional \$17 per person*

14 oz Bison Ribeye Hand Cut *Additional \$20 per person*

12 oz Prime or Wagyu *Additional MKT*

Chili Rubbed Lamb Chops, Hasselback Potatoes w/ Bacon, Raspberry Demi *Additional \$17 per person*

SIDES

(Select 2)

Yukon Gold Mash

Crispy Brussels, Bacon Vinaigrette, Black Garlic

Burnt Carrots, Texas Honey, Lemon, Goat Cheese

ENHANCED OPTIONS

Additional \$6 per person

LD Mac & Cheese, Crispy Artichokes

Grilled Asparagus, LD Hollandaise

FOURTH

(Select 1)

Ancho Chile Chocolate Cake, Whipped Cream

White Chocolate & Pear Bread Pudding, Caramel

BLUEBONNET BUFFET MENU

****Minimum 30 guests****

\$85 per person

FIRST

House made Fresh Breads

(Select 2)

Butter Lettuce, Red Chili-Buttermilk, Chèvre, Lardoons, Pickled Jalapeño

Baby Kale Spring Mix, Roasted Beets, Pecans, Hot-Honey Balsamic

Baby Gem Lettuce, Anchovies-Lime Vinaigrette, Grana Padano, Bacon, Toasted Breadcrumbs

ENTREES

(Select 2)

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Grilled Asparagus

Crispy Chicken, Chicken Gravy, Charred Broccolini, Bagna Càuda

Idaho Rainbow Trout, Sweet Potato-Chorizo Succotash, Citrus Butter

Sweet Potato Succotash-Chile Relleno, Black Beans, Chile Pepitas, Avocado

ENHANCED OPTION

Additional \$6.50 per person

Blackened Redfish, Smoked Chipotle Beurre Blanc, Texas Caviar, Braised Collards, Herb Oil

SIDES

(Select 2)

Yukon Gold Mash

Grilled Broccolini, Parm Fondue, Honey Ancho Pecans

Burnt Carrots, Texas Honey, Lemon, Goat Cheese

ENHANCED OPTION

Additional \$2.50 per person

LD Mac & Cheese, Crispy Artichokes

Grilled Asparagus, LD Hollandaise

DESSERT

Additional \$3.50 per person

Ancho Chile Chocolate Cakes

White Chocolate & Pear Bread Puddings

Tray Passed Appetizers

Selection of 2 - \$12 per person/hour

Selection of 3 - \$18 per person/hour

Selection of 4 - \$23 per person/hour

- Rabbit-Rattlesnake, Manchego Rosti, Crème Fraiche
- Hamachi Tostada, Yuzu, Cilantro, Nueske's, Serrano
- LD Mushroom Arancini, Demi, Mornay
- Wild Boar Ribs, LD BBQ Sauce – Stationed
- Seasonal Bruschetta
- Blue Corn-Lobster Hushpuppies *Additional \$2.50 per person*

Reception Display

Seasonal Vegetable Crudite – Red Chili Buttermilk *Additional \$9 per person*

Wild Game Trio - A selection of Cuts Spit Roasted Over Open Mesquite Fire *Additional \$10 per person*

Enhanced Station

Additional \$28 per person

2.5oz Signature Roasted Garlic Tenderloin, Western Plaid Hash, Grilled Asparagus

Dessert Display

Additional \$7 per person

- Ancho Chile Chocolate Cakes
- Cinnamon Churros, Dipping Sauces

Private Dining Lunch Menu

\$95 per person

FIRST

(Select 2)

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Wild Boar Ribs, LD BBQ Sauce, Escabeche

Wood Fired Oysters, Manchego, Serrano

ENHANCED OPTION

Additional \$9 per person

Deviled Gulf Coast Blue Crabs, Lonesome Dove Hot Sauce

SECOND

(Select 2)

Butter Lettuce, Red Chili Buttermilk, Lardoons, Chèvre, Pickled Jalapeño

Baby Gem Lettuce, Anchovie-Lime Vinaigrette, Grana Padano, Bacon, Toasted Breadcrumbs

Bowl of Texas Red, Traditional Garnish

MAIN

(Select 3)

6oz Roasted Garlic Stuff Tenderloin, Western Plaid Hash, Syrah Demi-Glace

Crispy Chicken Thigh, Chicken Gravy, Charred Broccolini, Bagna Cauda

Idaho Rainbow Trout, Sweet Potato-Chorizo Succotash, Citrus Butter

Berkshire Pork Chop, Wild Boar & Smoked Cheddar Grits, Crispy Onion

Fresh Ground Cheeseburger, Muenster, Bibb Lettuce, Tomato, Caramelized Onions, Porcini Fries

ENHANCED MAIN OPTION

Additional \$12 per person

16oz Prime Rib, Twice-Baked Potato, Natural Jus

FAMILY STYLE SIDES

Yukon Gold Mash

Crispy Brussels, Bacon Vinaigrette, Black Garlic

ENHANCED SIDES

Additional \$6 per person

Grilled Asparagus, LD Hollandaise

LD Mac & Cheese

DESSERT

Ancho Chile Chocolate Cake, Whipped Cream