

Sleigh Ride Dinner Menu

First Course

Soup of the Day

Organic Mixed Greens-granny smith apple, three sisters serena cheese and pecan vinaigrette

Roasted Beet Salad-mache, walnuts, amaltheia goat cheese and blood oranges

Second Course

Porcini Dusted Steelhead-salsify puree, bacon brussel sprouts, lemon and garlic

Zonker Stout Braised Buffalo Short Ribs-organic grits and onion marmalade

Goat Cheese Polenta Cakes-butternut squash, greens, chestnuts and beet nectar

Free Range Chicken-smoked paprika, creminis, pancetta and fingerlings

Black Canyon Elk Medallions-scalloped sweet potatoes, chard and rosemary cider sauce

Desserts

Selection of Pastry Chef's Daily Dessert Menu

Kid's Menu

First Course

Fruit Cup or Mixed Green Salad with Ranch Dressing

Second Course

Grilled Chicken-salsify potato puree and vegetable

Grilled Salmon-salsify potato puree and vegetable

Organic Grass Fed Wyoming Beef Burger

Pasta with Marinara, Alfredo or Butter

Dessert

Vanilla or Chocolate Ice Cream