PLATED DINING

(4-COURSE CUSTOMIZED EXPERIENCE)



APPETIZERS

Lamb Meatball
spaghetti squash, preserved tomato,
kale pesto, Caerphilly cheese

SOUP

Smoked Steelhead Chowder
upstate abundance potato, leeks,
raw cream, chives

ENTREES

Idaho Wagyu tenderloin
sweet potato puree, Brussel sprout, chimichurri

DESSERT

Apple Cobbler
nutty granola, vanilla ice cream