

# CHEF'S PRIVATE DINING SELECTIONS

**\$35**

## CHOICE OF SOUP OR SALAD

**CAESAR SALAD** MGF

**PORK GREEN CHILI** MGF

## ENTRÉE

**RED BIRD CHERRY**

**PIÑON HALF CHICKEN** MGF

Cherry Rosemary Glaze, Spring Carrot Mole,  
Roasted Mushrooms, New Potatoes,  
Piñon Sorghum Crumble

**CHICKEN ENCHILADAS** MGF

Ranch Style Beans, Cilantro Lime Rice, Vegan  
Red Chili Sauce, Lime Crema, Cotija, Pico de Gallo

**ROCKY MOUNTAIN RUBY TROUT\*** MGF

Cornmeal Dusted, Spring Paella, Artichoke,  
Hearts of Palm, Snap Peas, Cilantro Butter

## CHOICE OF DESSERT

**KEY LIME PIE**

Dulce Vida Reposado Whipped Cream,  
Lime Zest

**DULCE DE LECHE CARROT CAKE**

Whipped Dulce de Leche Cream Cheese,  
Candied Pecans

**\$45**

## CHOICE OF STARTER

**CAESAR SALAD** MGF

**PORK GREEN CHILI** MGF

**SNAKE BITES** MGF

## ENTRÉE

**RED BIRD CHERRY**

**PIÑON HALF CHICKEN** MGF

Cherry Rosemary Glaze, Spring Carrot Mole,  
Roasted Mushrooms, New Potatoes,  
Piñon Sorghum Crumble

**ROCKY MOUNTAIN RUBY TROUT\*** MGF

Cornmeal Dusted, Spring Paella, Artichoke,  
Hearts of Palm, Snap Peas, Cilantro Butter

**PORK ADOVADO** MGF

Flour Tortilla, Crispy Farro, Kale,  
Roasted Sweet Potatoes, Lime

## CHOICE OF DESSERT

**FLOURLESS CHILI CHOCOLATE TORTE** MGF

Bauchant Ganache, Strawberry Rhubarb Compote,  
Pistachio Crumble

**DULCE DE LECHE CARROT CAKE**

Whipped Dulce de Leche Cream Cheese,  
Candied Pecans

**\$55**

## CHOICE OF STARTER

**CAESAR SALAD** MGF | **PORK GREEN CHILI** MGF

**CEVICHE\*** MGF | **STREET CORN NACHO** MGF

## ENTRÉE

**RED BIRD CHERRY PIÑON HALF CHICKEN** MGF

Cherry Rosemary Glaze, Spring Carrot Mole, Roasted  
Mushrooms, New Potatoes, Piñon Sorghum Crumble

**MARKET CATCH**

Chef's Creation

**PORK ADOVADO** MGF

Flour Tortilla, Crispy Farro, Kale,  
Roasted Sweet Potatoes, Lime

**GRILLED 14 OZ RIBEYE** MGF

Sweet Corn Pimiento Fritter, Yuca Fries, Asparagus, Chimol

## CHOICE OF DESSERT

**FLOURLESS CHILI CHOCOLATE TORTE** MGF

Bauchant Ganache, Strawberry Rhubarb Compote,  
Pistachio Crumble

**DULCE DE LECHE CARROT CAKE**

Whipped Dulce de Leche Cream Cheese, Candied Pecans

**VEGAN AVOCADO**

**PASSION FRUIT MOUSSE** MGF

Mango Puree, Cranberry Oat Crumble

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. †All fried items are prepared in oil that is also used to cook shellfish, fish and breaded items.



# CHEF'S PRIVATE DINING SELECTIONS

## BREAKFAST \$20

### OPTIONAL STARTERS +5

#### YOGURT PARFAIT MGF

House Made Granola, Yogurt,  
Strawberries, Banana

#### OATMEAL MGF

Brown Sugar, Banana, Raisins

### ENTRÉE

#### BREAKFAST BURRITO

Chorizo, Breakfast Potatoes, Scrambled Eggs,  
Cheddar Jack Cheese, Flour Tortilla,  
Pork Green Chile, Sour Cream

#### CATTLEMAN'S\* MGF

Scrambled Eggs, Bacon, Breakfast Potatoes, Toast

#### GOLDEN OMELET\* MGF

Spinach, Mushrooms, Pepper Jack Cheese,  
Breakfast Potatoes, Toast

#### CARROT CAKE FRENCH TOAST

Strawberries, Candied Pecans, Whipped  
Dulce de Leche Cream Cheese, Bacon

## LUNCH \$22

### OPTIONAL STARTERS +5

#### SNAKE BITES MGF

Roasted Jalapeños, Lime Cream Cheese, Bacon, Red Pepper Ranch

#### CAESAR MGF

Romaine, House Made Crouton, Parmesan Cheese, Cilantro, Charred Corn

#### PORK GREEN CHILI MGF

### ENTRÉE

#### HONEY CHIPOTLE CHICKEN MGF

Kale, Mango, Goat Cheese, Cherry Tomatoes, Red Peppers,  
Candied Pecans, Cilantro Lime Vinaigrette

#### CHICKEN ENCHILADAS MGF

Shredded Chicken, Local Blue Corn Tortillas, Red Chile Sauce,  
Queso Fresco, Lime Crema, Cilantro Lime Rice, House Beans

#### TABLE MOUNTAIN CARNITAS BURRITO

Charred Corn Salsa, Cilantro Lime Rice, House Beans, Cheddar Jack Cheese,  
Green Chili, Pico de Gallo, Lime Crema.

#### ANGUS BURGER\* MGF

Lettuce, Red Onion, Tomato, Cheddar Cheese, French Fries

### DESSERT +9

KEY LIME PIE | FLOURLESS CHOCOLATE TORTE MGF

VEGAN PASSIONFRUIT MOUSSE V

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