



MENU

APPETIZER

Ahi Tuna, Mango and Avocado layered in a delicate tower and crowned with Fresh Cilantro, Fried Wonton Strips and crumbled Macadamia Nuts.

SOUP COURSE

Creamy Butternut Squash Soup infused with Masaman Curry and Coconut Milk. Garnished with Roasted Papitas, Fresh Herbs and a Coconut Milk Spiral.

MAIN COURSE

Elk Tenderloin marinated overnight in a Dark Beer, Hoisin and Ginger. Rubbed, seared and slow roasted to a perfect Medium Rare. Paired with a Black Garlic Morel Sauce, Sweet Potato Mash and stir fried Carrots, Red Peppers, Snowpeas and Baby Bockchoy.

DESSERT COURSE

Blackberry Mochi Flambe
Grand Marnier, Blackberries and Macadamia Nut Slivers set a blaze and drizzled over Fresh Butter Mochi. Paired with a Passion Fruit Curd.

BEVERAGE MENU

Red or White Wine
Craft Beer

Mulled Red Wine with Cardamom Whip
Hot Cider or Coffee

SIPPERS FOR PURCHASE

Woodford Reserve Bourbon
Glenfiddich Single Malt Scotch
Hennessy Privledge Cognac