



Summer Dinner

Appetizers

Pine Creek Smoked Trout

cucumber frisée salad, horseradish dressing, caper berries, red onion, tomatoes, honey mustard, herb bread crisp

Wild Game Momos

Nepalese dumplings, spicy roasted tomato sauce, ponzu, cilantro salad

Butcher and Cheese Plate

assorted cured meats, Bee Hive Hatch chili cow's milk cheese, house cured tomato goat cheese, Sea Hive cheddar, assorted breads, marinated vegetable salad, fig spread

Ashcroft Baked Cheese

brie, fig jam, assorted crostini

Soups and Salads

Soup of the Day

Cookhouse Salad

organic winter greens, apples, candied pistachios, dried cranberries, cambozola cheese, maple balsamic vinaigrette

*Grilled Hearts of Romaine Caesar

quinoa tabbouleh, Parmigiano Reggiano, pine nuts, French bread crostini

Menu items are subject to change



Ranch and River

Sautéed Ruby Red Rainbow Trout

cauliflower purée, kale, cured tomato, roasted shallot, lemon caper butter sauce

Six Ounce Pan Roasted Wild Salmon *

cauliflower purée, kale, cured tomato, roasted shallot, lemon caper butter sauce

Organic Chicken Breast and Thigh

chive mashed potato, Brussels sprouts, oven roasted tomato, lemon butter sauce

7 Ounce Natural New York Striploin "Baseball Cut" *

grilled asparagus, smashed fingerling potato, cured tomato, Bordeaux blue spruce Bordelaise

Forest and Plains

Ten Ounce Pan Roasted Elk Chop *

*aged white cheddar grits, caramelized French horn mushroom, roasted shallot,
Bordeaux blue spruce Bordelaise*

Seven Ounce Buffalo Tenderloin *

chimichurri rub, grilled asparagus, cotija cheese, cured tomato, mole

Vegetarian

Stuffed Acorn Squash

*quinoa, celery, onions, glazed carrots, fresh herbs, dried cranberries,
haricot vert, enoki mushroom, tikka masala sauce, chive oil*

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