

Smoked Wild Mushroom Vol Au Vaunt - Truffle cream, shaved chorizo, arugula.

Single serve portion:

- 1 Puff pastry shell
- 3oz Sautéed Mushrooms, with onion, garlic, tomato, mixed herbs and truffle sauce
- ½ oz shaved chorizo
- ¼ oz arugula
- 1 tbsp. Blue lemon vinaigrette

Serving vessel:

- Smoke Gun and Cloche

Recipes:

- Bouche build
- Truffle sauce
- Sauté mushrooms
- Blue lemon Vinaigrette



Presidents Choice Confit Pork Belly – Herbed gnocchi, roasted garlic parmesan cream, tomatoes and olives, micro herbs

Single Serving Portion:

- 3oz freshly made cooked to order gnocchi.
- 2 ounces parmesan cream – alfredo sauce
- 1 oz each small, diced onion, tomato and olives – sautéed first
- 1 tsp. garlic minced.
- 1 Tbsp. Chives and Parsley fine chop
- 1 pinch micro greens

Vessel:

- Boat dish

Recipes:

- Gnocchi
- Alfredo
- Pork belly



Seared Sea Scallop – Red wine reduction, beurre Blanc, celery root puree, stewed leeks and tomato, onion jam, tomato chip, chervil

Single Serving Portion:

- 2 U-10 scallops
- 1 Tbsp. red wine reduction
- 1 oz Beurre Blanc
- 1 ½ oz celery root puree
- 1 oz Stewed leeks and tomatoes
- 1 tsp. Onion Jam
- 1 tomato Chip – thin slice oven dried on silpat
- 1 pinch chervil or micro greens

Vessel:

- Rectangle plate – long

Recipes:

- Beurre Blanc
- Celery root puree
- Stewed leeks and tomatoes
- Onion Jam



Two River Ranch New York Strip – Veal and Port reduction sauce, Sunchoke puree, Sauteed wild mushrooms with herbs and garlic, wedge of Blue

Single Serve Portion:

- 1- 2oz slice of perfectly cooked medium rare new York strip steak
- 1oz demi glace – veal and port reduction
- 2oz sunchoke puree – same recipe method as celery root puree
- 1oz Sauteed wild mushrooms with herbs, shallots and garlic
- ½ oz balsamic reduction
- 1 pinch micro herbs – pea tendrils
- ½ oz blue wedge – cheese
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Vessel:

- medium round plate with no lip

Recipes:

- Sunchoke puree – same method as celery root puree, add ¼ potato
- Wild mushrooms saute
- Port reduction
- Demi-glace



Roasted Beets and Goats Cheese with pioneer greens, candied pecans, watercress emulsion, herb vinaigrette, pickled red onions, and garlic crouton.

Single serving portion:

- 1 sliced beet – about 1 oz
- 2oz cubed beets
- 1 ½ oz goat cheese ball – coated with chopped herbs, salt and pepper and pepper flake.
- 1 garlic crouton – rectangle 3-inch length as pictured
- 1oz marinated red onion.
- 2 oz candied pecans
- 1 big pinch micro
- 1 oz watercress emulsion
- 1 oz blue lemon vinaigrette

Vessel:

- Long rectangle plate

Recipes:

- Roasted beets
- Blue lemon vinaigrette
- Watercress emulsion
- Marinated onions
- Sugar roasted pecans.



Spring Asparagus Caprese Salad – fresh hand pulled mozzarella, heirloom tomatoes, riverside asparagus, raspberry balsamic vinaigrette, petit greens, garlic parmesan crisp

Single Serving Portion:

- 1 slice heirloom tomato large
- 3 baby heirlooms stem removed and cut in half – herb smeck coated.
- 2 peeled blanched asparagus – tossed with blue lemon vinaigrette.
- 1 – ¼ inch slice of mozzarella
- 4 garlic chips roasted.
- 1 pinch confetti greens – tossed with a few drops of blue lemon vinaigrette

Vessel:

- Large long rectangle

Recipes:

- Herb smeck
- Blue lemon vinaigrette
- Balsamic vinaigrette



Mushroom Veloute – truffle Mashed, fossil chip, herb oil

Single Serving Portion:

- 6oz mushroom velouté
- 1 fossil mushroom potato chip
- 1 quenelle of truffle mashed potatoes
- 1oz sauteed mushrooms
- A few drips of herb oil
- 1 pinch chopped chives

Vessel:

- Wide soup bowl

Recipes:

- Mushroom Essence - Velouté
- Mashed potatoes
- Fossil Potato Chip
- Herb oil



Butternut Squash Soup – Maple glazed duck confit, cinnamon cream.

Single Serve Portion:

- 5 oz butternut squash soup
- 1 oz maple glazed duck confit.
- ½ oz savory whooped cream
- ½ oz maple syrup
- 1 pinch chives
- 1 pinch cinnamon dust

Vessel:

- Large crock

Recipes:

- Butternut squash soup
- Duck confit



Fire Grilled Elk Loin – Huckleberry Demi-glace, celery root puree, spring pea medley, butter basted roasted twice baked potato, parsley buttered carrots and asparagus.

Single serving portion:

- 1 stuffed potato – twice baked
- 2oz pea medley
- 1 baby carrot, blanched and cut in half, sauteed to order, parsley and butter to finish
- 2 asparagus peeled and blanched, sauteed to order, parsley and butter to finish
- 5oz elk loin – marinated and grilled, cooked to medium rare unless specified
- 1oz crispy fried leeks – not in picture
- 2oz huckleberry sauce

Vessel:

- Large round entrée

Recipes:

- Twice baked potato
- Huckleberry demi
- Pea medley
- Glazed carrots
- Celery root puree



Iron Seared – Atlantic Salmon, Lemon beurre Blanc, herb-smeck roasted fingerlings, celery root puree, sauteed asparagus and carrots, tomato and fennel compote.

Single serving portion:

- 1 – 5oz serving salmon – pan seared to crisp perfection
- 2 oz lemon beurre Blanc
- ½ oz herb smeck
- 3 oz fingerling potatoes – blanched 50%
- 1 baby carrot - Blanched and shocked
- 1 oz tomato fennel compote
- 1 pinch micro
- ½ lemon grilled
- 1 pinch micro greens

Vessel:

- Small dished round

Recipes

- Beurre Blanc
- Roasted potatoes
- Tomato fennel compote



Chicken Saltimbocca – Wild mushroom raviolis, tomato silk, olive tapenade, buttery broccoli

Single Serving Portion:

- 3 pieces 1 inch thick of the chicken saltimbocca – mushroom and herb filled
- 3 raviolis – mushroom ricotta filling
- 1oz Olive tapenade – on each chicken
- 3 nice pieces of broccoli, blanched and sauteed to order
- ½ oz parmesan cheese
- 2oz tomato silk sauce
- ½ oz balsamic glaze

Vessel:

- Large oval entrée plate

Recipes:

- Chicken saltimbocca
- Mushroom raviolis
- Tomato cream sauce



Braised Lamb Shank– Merlot jus, cauliflower mashed potato, grilled zucchini, sundried tomato gremolata, crispy chili dusted potato.

Single Serving Portion:

- 1 – 10oz lamb shank – braised and rewarmed each day, braising liquid turned into sauce.
- 2oz merlot jus – sauce from braising reduce and finished.
- 1oz sundried tomato gremolata
- 1 grilled zucchini ribbon – marinate and pre grill, finish in oven per order.
- 4oz cauliflower mashed
- 1oz roasted cauliflower pieces – 3-4
- 2oz fried crisp potatoes, Cajun seasoned.
- 1 pinch chopped chive

Vessel:

- Large Round entrée bowl

Recipes:

- Braised Lamb shanks and sauce
- Cauliflower mashed.
- Roasted cauliflower.
- Vegetable marinade
- Roasted cauliflower.



Orange-Habanero Crème Brule – Chocolate MacNutt cookie, Pineapple-Mango Salsa, Vanilla Crème Chantilly, Tuile.

Plate Build:

- 4oz crème Brule
- 1 cookie
- 1 oz salsa – pineapple mango, mint
- 1oz crème Chantilly
- 1 Chocolate tuile
- 2oz fresh berries

Recipes:

- Crème Brule
- Cookie



Meg's Lava Cake with vanilla-rum custard sauce, caramel ice cream, strawberry sauce, fresh berries.

Plate Build:

- 1 lava cake – cooked to order when ticket comes in
- 1 croute of vanilla custard sauce – picture not shown
- 1 scoop 2oz ice cream
- 1 florentine cookie
- 1 oz Chantilly cream
- 2oz fresh berries
- 1 chocolate stick
- 1 – ½ strawberry
- Powdered sugar dust
- 1 pinch sprinkles

Cooking method: Custard, cake, cookie

Recipes:

- Lava cake
- Florentine cookie
- Vanilla custard sauce
- Chantilly cream



Vanilla Fruit Tart with orange scented pastry cream, fresh berries, Kombucha passion fruit glaze, orange curd, chocolate

Plate Build:

- 1 tart shell – baked and ready
- 2oz Pastry cream to fill
- 1oz orange curd – pull on the plate
- 2oz fresh fruit – glazed
- 1oz Chantilly cream
- ½ oz crushed candied pecans
- 3-4 whole candied pecans
- 1 uvu chocolate
- 1 chocolate stick
- 1 pinch toasted coconut

Cooking method: Baking, custards, glazing

Recipes:

- Tart dough
- Pastry cream
- Fruit glaze
- Orange curd

