



Formal Plated Menu

Menu Sample 2026

Prepared with care from seasonal, locally-sourced ingredients

SMALL BITES (COCKTAIL HOUR)

— choose three —

NM Beef Steak Bite

potato-gorgonzola croquette

Blackberry Gazpacho Shooter *V

crispy basil leaf

Ahi Tuna Tartare

cucumber tapenade

Beef Tenderloin Bite

puff pastry, pickled red onion & horseradish

Prosciutto Wrapped Peaches

local goat cheese & honey

FIRST COURSE

— choose one —

Roasted Beet Napoleon *V

goat cheese, pine-nuts & basil pesto

Seared Sea Scallop “Chowder”

Yukon Gold potatoes, confit carrots & Pernod

Warm Frisée Salad

pancetta-mushroom vinaigrette & hen house egg

ENTRÉE COURSE

— choose one —

Seared Duck Breast L’Orange

crispy potato pavé, grilled endive & blood orange gastrique

Mediterranean Branzino Roulade

celery root purée, wilted arugula & grapefruit beurre blanc

New Mexico Beef Tenderloin “Oscariño”

grilled asparagus, stuffed baby potatoes & crabmeat hollandaise

Can substitute Portobello Steak for vegetarians

Lobster Tail Pepperonato

creamy polenta, sweet peppers, Vidalia onions & sauce Romesco

DESSERT

— choose one —

Dark Chocolate Brioche Bread Pudding

Luxardo cherries & mascarpone mousse

Dixon Valley Peach Tart

honeyed goat cheese glaze