

# FOODsmith

## sample dinner menu

### plated dinners

#### starters

CHOOSE ONE

CAESAR SALAD • ROMAINE • BABY KALE • GARLIC CROUTONS  
BABY GREENS • PEPITAS • CHEVRE • CITRUS SUPREMES • CHAMPAGNE VINAIGRETTE  
ENDIVE & RADICCHIO SALAD • PALISADE PEACH PRESERVES • CITRUS VINAIGRETTE • CHERRIES • BUTTERMILK BLUE  
MIXED GREENS • GALA APPLES • ROASTED BUTTERNUT • SHERRY VINAIGRETTE  
BLACK BEAN SOUP • PICO DE GALLO • CREMA  
MARKET FISH CRUDO\* • AGRUMATO LEMON OIL • SHAVED FENNEL • RUBY RED SUPREMES • PUFFED RICE  
WYNN FARMS PALISADE TOMATO SOUP • BASIL OIL • PARMESAN  
BUTTERNUT SQUASH & GALA APPLE SOUP • PEPITAS • CRÈME FRAICHE  
KNAPP RANCH GREENS • BERRIES • TOASTED ALMONDS • ROSÉ VINAIGRETTE (SUMMER ONLY)  
TUSCAN TOMATO BREAD SALAD • BASIL • BALSAMIC • ARUGULA (SUMMER ONLY)  
POTATO LEEK SOUP • PISTOU  
BROCOLLI SOUP • OREGON CHEDDAR  
SMOKED SALMON • TRADITIONAL ACCOMPANIMENTS  
BRAISED SHORTRIBS • POLENTA • WILD MUSHROOMS • BEEF BROTH  
SEARED BEEF CARPACCIO\* • GREMOLATA • CRISPY CAPERS  
LUMP CRAB CAKE • SHOE STRING POTATOES • NEW ENGLAND AIOLI

#### entrees

CHOOSE ONE

SEARED DAY BOAT SCALLOPS • ASPARAGUS • MOREL MUSHROOMS  
CRISPY ALL NATURAL CHICKEN • POTATO PUREE • SEASONAL VEGETABLES • HERB CHICKEN JUS  
LIBERTY DUCK BREAST • PERNOD WILD RICE • BRUSSEL SPROUTS • FIG DUCK JUS  
MEAT & POTATOES • YOUR FAVORITE CUT AND PREPARATION • HORSERADISH CREAM  
COLORADO LAMB CHOPS • FRENCH GREEN LENTILS • FRISEE  
PORCINI DUSTED BEEF TENDERLOIN\* • YUKON POTATO GRATIN • GREEN BEANS • WILD MUSHROOMS • RED WINE DEMI GLACE  
BUFFALO MEAT LOAF • APPLEWOOD BACON • HOMEMADE KETCHUP • BROCCOLI • YUKON POTATO PUREE  
PEI MUSSELS • WHITE WINE • YUKON GOLD PUREE • HERB SALAD  
HERB SEARED PACIFIC SALMON • FINGERLING POTATOES • ROASTED BABY RAINBOW CARROTS  
WILD MUSHROOM, PECORINO & SPINACH STUFFED CHICKEN BREASTS • ROASTED FINGERLING POTATOES • BROCCOLINI  
BRAISED BEEF SHORT RIBS • RISOTTO • THYME ROASTED ROOT VEGETABLES  
TENDER BELLY PORK TENDERLOIN • CREAMY POLENTA • HARICOT VERT • COLORADO TART CHERRY SAUCE  
HANDMADE MEAT LASAGNA • MARINARA • SEASONED BEEF • RICCOTA • MOZZARELLA • PARMESAN • BASIL  
BERKSHIRE PORK CHOP • POTATO PUREE • MAPLE BRUSSEL SPROUTS • BIG B'S HARD CIDER JUS  
FUSILLI • BASIL-ROCKET PESTO • TOMATO • GRANA PADANO  
TRADITIONAL "FETTUCCINE ALFREDO" • FREE RANGE ORGANIC CHICKEN • BROCCOLI  
BLACK COD • JASMINE RICE • MISO SHITAKE BROTH • SESAME BABY BOK CHOY

#### desserts

CHOOSE ONE

TIRAMISU

FRESH FRUIT TARTLET  
STICKY TOFFEE PUDDING CAKE • SALTED CARAMEL GELATO  
DOUBLE CHOCOLATE MOUSSE CAKE  
MEXICAN FLOURLESS CHOCOLATE CAKE • CINNAMON GELATO  
SCHARFFEN BERGER CHOCOLATE PUDDING • VANILLA WHIPPED CREAM • SHORTBREAD COOKIE  
MOUNTAIN FLOUR GELATO & SORBETS  
SEASONAL FRUIT COBBLER • GELATO  
FRENCH APPLE TARTLETS • VANILLA BEAN GELATO • CARAMEL  
TRADITIONAL VANILLA BEAN CRÈME BRULEE  
TRUFFLES, CHOCOLATES & CHOCOLATE DIPPED STRAWBERRIES

\* These items may be served raw or undercooked 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.