

# PAMELA'S

SELECTION OF ONE PER COURSE

## First Course

### **POLARIS SALAD V,GF,DF**

Emerge Aquaponics Spring Mix, Cucumber, Radish, Carrots, Baby Heirloom Tomatoes,

### **ROASTED BEET AND ARUGULA SALAD V,GF**

Heirloom Beets, Colorado Chevre Cheese, Candied Pistachios, Sherry Vinaigrette

## Second Course

### **WILD MUSHROOM BISQUE GF, V**

Hazel Dell Mushrooms, Chive Oil, Black Truffle Puree  
Crispy Shallots

### **COLORADO CORN CHOWDER**

Apple Wood Bacon, Yukon Gold Potatoes, Green Chili and Plum Tomato Relish

## Third Course

### **AHI TATAKI\* DF**

Sesame Crust, Soy Glaze, Frisse and Radish Salad, Pickled, Jalapeno, Ginger, Wasabi Aioli  
Avocado, Radish Greens

### **COLORADO LAMB LOLLIPOPS DF**

Mustard and Herb Crust, Mint Jelly and Green Chili Chimichurri

## Fourth Course

### **MISO GLAZED VERLASSO SALMON GF**

Charred Brussel Sprout, Brown Butter Celeriac Puree  
Young Celery Salad

### **ESPRESSO CRUSTED PRIME RIB\***

Potato Au gratin, Glazed Heirloom Carrots, Au jus,  
Creamy Horseradish

### **MUSHROOM RISOTTO GF, V**

Parmesan Cheese, Emerge Aquaponics Greens, Lemon Vinaigrette

## Fifth Course

### **STICKY TOFEE PUDDING**

. Date Cake, Caramel, Creme Anglaise,  
Served With Vanilla Ice Cream

### **COCONUT PANNA COTTA GF, V, DF**

Tropical Fruit Sauce, Toasted Coconut, White Chocolate  
Deco

### **GINGERBREAD YULE LOG**

White Chocolate Mousse, Raspberry Compote

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*

