



HARVEST *to* HOME PCS

All Season Appetizers

Cast Iron Baked Brie Dip (V)

spiced blueberry compote, Rosemary Raisin Raincoast Crisps (gluten and dairy-free option available)

Peppered Beef Antipasto Skewers (GF)

seared beef, castlevetrano olive, baby dill pickle, creamy gouda, roasted red pepper and garlic sauce

Birria Egg Rolls

seasoned broth dip

Moroccan Spice Market Cigars (DF)

ground lamb & beef, lemon wedges

Spicy Rainbow Carrot Fritter (DF,GF, VE)

Green Tahini Spread, micro salad

Potato Croissant Bites (GF)

olive oil, creme fraiche, chopped chives, caviar (dairy-free and vegan option available)

Jalapeno Popper Gougeres (DF, GF)

smokey bacon jam

Sweet Potato Blini's (GF,VE)

caramelized onion & red beet jam

Citrus Rose Sunset Shrimp (GF,DF)

seasonal citrus and Empress 1908 Gin marinated shrimp, roasted pineapple and hatch chili butter sauce

Bacon and Brie Crostini

smokey bacon crumbles, creamy Haystack Mountain Cashmere baby brie, focaccia toasts (dairy-free, gluten free, and vegan option available)

THE GARDEN'S BEST

Garden Market Salad (V)

mixed greens, cucumber, carrot strings, grape tomatoes, shaved red onion, Parmesan crisps, house made croutons, choice of ranch or roasted garlic balsamic vinaigrette (gluten-free, vegan & dairy free options available)

Classic Romaine (V)

baby romaine wedge, creamy Caesar dressing, house croutons, Parmesan crisps (gluten-free, vegan & dairy-free option available)

Baby Spinach Salad (GF, V)

seasonal fruit, almonds, red onion, feta cheese, honey lavender vinaigrette (dairy-free & vegan options available)

Rustic Cobb Salad (GF)

romaine, tomatoes, bacon crumbles, creamy avocado, blue cheese crumbled, hard boiled egg, grilled marinated chicken, buttermilk herb dressing

COZY SIDE DISHES

Brown Butter Green Beans (GF, V)

Harissa Honey Roasted Carrots (GF, DF, VE)

Sour Cream & Chive Whipped Potatoes (GF, V)

Bacon Green Chili Mac & Cheese

Wild and Long Grain Rice Pilaf (GF, DF, VE)

Hand Made Linguine (V)

choice of sun dried tomato sauce, alfredo sauce or basil pesto

Seasonal Vegetable Medley (GF, DF, VE)



HARVEST
to HOME PCS

All Season
Entrees,
Sides, Salads

COMFORTING MAIN COURSES

Herb & Garlic Marinated Red Bird Chicken Breast (GF)

oven roasted tomato butter sauce

Bacon Wrapped Bistro Steak (GF, DF)

caramelized onion jam

HTH Salmon Haida (GF, DF)

maple & brown sugar & spice crusted baked salmon filet

Rainbow Carrot Cashew Cream Tart (DF, V, VE)

peppery arugula, marinated shallots, creamy tahini dressing

Spring Menu

available mid-
March thru
mid-June

APPETIZERS

Sweet Pea and Green Tahini Canape (DF)

toasted baguette, crispy seasoned chickpeas, fresh herbs, olive oil drizzle (gluten & dairy-free options available)

Mini Greek Turkey Sliders

served with tatziki

Crispy Leek & Wild Mushroom Parcels (VE)

crispy, buttery phyllo triangles of goodness

Marinated Strawberry Bruschetta (V)

chopped chives, fig balsamic reduction, creamy goat cheese

SALADS

Spring Panzanella Salad (DF,VE)

romaine, butter leaf, scallions, cucumber, peas, dill, creamy black pepper and herb cashew dressing, toasted house made croutons

Charred Fennel & Green Apple Salad (GF,DF, VE)

baby spinach, toasted pecans, red onion, agave dijon dressing

Spring Harvest Fruit and Vegetable Salad (GF, V)

citrus gin vinaigrette, mandarins orange, pink grapefruit, avocado, pear, kale, sunflower seeds, basil, mint, pomegranate seeds, manchego cheese

First Pick Salad (GF, V)

asparagus, peas, radishes, avocado, pistachios, crispy chick peas, feta cheese, mixed greens, lemon herb vinaigrette

ENTREES

Seared Colorado Lamb Chops (GF,DF)

charred lemon, Garlic Green Tahini

Golden Seared Chicken Breast (GF,DF)

brined and roasted with a fennel and white wine pan sauce

Marinated and Grilled Flank Steak (GF,DF)

roasted red pepper, green chili & onion relish

Grilled Leek, Asparagus and Ricotta Flatbread (V)

Buttery Seared Cod Steak (GF,V)

Leek and artichoke and pink peppercorn pan sauce

Spring Vegetable Pot Pie (VE, DF)

Citrus mustard cashew cream sauce

SIDES

Blistered Green Beans & Crispy Shitakes (GF, V)

can add bacon

Pasta Al Limone (V)

fresh made pasta tossed with an olive oil and preserved lemon sauce, fresh chopped herbs, crispy capers, shaved parmesan

Wild Rice, Asparagus and Kale Pilaf (GF,DF,VE)

Crispy Smashed Potatoes (GF,V)

lemon pepper aioli drizzle, chopped chives

Saffron and Lemon Confit Beans

garlic, spring onions, lemons, fresh herbs

Papardelle's Vegan Potato Gnocchi (GF)

spring pea shoot and meyer lemon pesto

GF - gluten-free DF - dairy-free V - vegetarian VE - Vegan

Summer Menu

available
mid-June thru
mid-September

APPETIZERS

Rainbow Carrot Crisps (V)

Creamed Green Tahini Sauce, shaved carrot and micro green salad, citrus honey vinaigrette

Roasted Broccoli Canapes (V)

herbed Greek yogurt sauce, fresh ricotta, chili flakes, agave

Cajun Polenta Crisps (GF)

shrimp and andouille hash

Confit Heirloom Tomato & Ginger Crostoni (DF,VE)

scallions, toasted sesame seeds

SALADS

Herbaceous Tomato Salad (GF,DF,V)

sweet lime vinaigrette, fennel, cucumber, bell pepper, frizzled shallot, crushed peanuts, micro salad mix,

Corn, Plum, and Quinoa Salad (GF,DF,VE)

roasted jalapeno, cilantro, agave herb vinaigrette

Summer Harvest Fruit and Vegetable Salad (GF, V)

peaches, tomatoes, grilled red onion, creamy feta, toasted almonds, crispy garlic, creamy herb dressing

Summer Goddess Salad (GF,DF,VE)

baby romaine, frizzled shallots, roasted corns, pickled green beans, avocado, micro greens, garlicky green tahini dressing

ENTREES

Charred Salmon Filet (GF,DF)

green romesco sauce

Crispy Eggplant Stack (V)

herb and garlic goat cheese, roasted red pepper sauce

Bistro Steak Medallions (GF,DF)

scallion salsa verde sauce

Grilled Leek, Asparagus and Ricotta Flatbread (V)

Spiced Tomato Braised White Fish (GF,DF)

based on market available fish

Grilled Vegetable Flatbread (V)

roasted garlic olive oil, burrata, zucchini, red onion, roasted red pepper, arugula, shaved parmesan

SIDES

Charred Eggplant with spicy tomato sauce (GF, V)

crispy garlic

Saucy Grilled Summer Squash (VE)

chick peas, bell pepper, tomato, spices, herbs, garlic

Summer Vegetable Cassoulet (V,GF)

green beans, peppers, white beans, eggplant, tomatoes, garlic, crispy gruyere chips

Whole Grain Mustard Whipped Potatoes (GF, V)

lemon pepper aioli drizzle, chopped chives

Kicked Up Lentils (VE,GF)

lemon greek yogurt, avocado, baby arugula, sunflower seeds, redonion

Fall Menu

available
mid-September
thru November

APPETIZERS

Butternut Squash Bruschetta (V)

pomegranates, toasted almonds, farmer's cheese, thyme

Curried Carrot Soup Shots (DF,GF,VE)

toasted pepitas and chive oil

Wild Mushrooms Tart Bites (DF,VE)

miso cashew cream, baby arugula, sesame oil drizzle, toasted sesame seeds

Bison Merguez and Roasted Apple Bites (DF, GF)

SALADS

Fire Cracker Beet Salad (GF,V)

red and gold beets, candied pecans, creamy goat cheese, honey balsamic vinaigrette

Roasted Pear & Arugula Salad (GF,V)

shallots, toasted walnuts, bleu cheese crumbles

Fall Harvest Fruit and Vegetable Salad (GF, V)

shaved collards, seasonal berries, braised fennel, fennel greens, fried plantains, sweet and smokey vinaigrette

Toasted Quinoa & Sweet Potato Salad (GF,VE)

baby kale, red onion, granny smith apples, creamy maple cider dressing

ENTREES

Braised Tri Tip Steak & Sweet Onions (GF,DF)

green peppercorn and brandy sauce

Pepita Chicken Stew (GF,DF)

roasted tomatillo and red pepper sauce

Short Rib Pot Pie (DF)

butternut squash, onion, mushrooms, kale, rich beef gravy

Braised Cauliflower Steak (GF,DF,VE)

crispy chickpeas, kale and red grapes

Maple Salmon Almondine (GF,DF)

red onion, lemon, fresh dill

Roasted Delicata Squash Lasagna (V)

roasted garlic olive oil, burrata, zucchini, red onion, roasted red pepper, arugula, shaved parmesan

SIDES

Roasted Winter Squash (GF, V)

sumac spiced brown butter

Fennel Gratin (V)

walnuts, thyme, parmesan cheese, cream, focaccia bread crumbs

Wild Mushroom Farro Risotto (GF,V)

shallots, smoked gouda

French Onion Whipped Potatoes (GF, V)

Harissa and Maple Roasted Carrots (GF,DF,VE)

Winter Menu

available
December thru
Mid-March

APPETIZERS

Spiced Pear and Pomegranate Crostini (V)

thyme, spiced cream cheese, toasted baguette

Stuffed Mussels (DF,GF)

seasoned wild rice, shallots, smoked paprika, thyme

Bison & Sweet Potato Ragu (DF)

served on warm Bannok bread rounds

Boozy French Onion Melt Bites (V)

local sourdough, decadent sweet onion filling

SALADS

Harvest Crunch Salad (GF,V)

shallot, garlic, pink lady apple, Tuscan kale, Brussels sprouts, Parmesan cheese, sunflower seeds, savory vinaigrette

Winter Greens Salad (GF,DF,VE)

radicchio, frisee, walnuts, pomegranate arils, sweet mustard vinaigrette

3 Bean and Greens Salad (GF, V)

navy, black eyed peas & pinto beans, quinoa, romaine lettuce, goat cheese, crunchy onions, cranberry sumac dressing

Red Rice and Micro Greens Salad (GF,DF,V)

fennel, red onion, pecans, cilantro, baby kale, lemon oregano dressing

ENTREES

Chicken Marsala En Croute (DF)

flaky pastry, wild mushrooms, rich marsala wine sauce

Imperial Stout Braised Roast (GF,DF)

pearl onions, parsnips, rich beef gravy

Vegan Tourtiere (DF, VE)

my take on a Canadian meat pie but with onions, mushrooms, vegetables and pastry crust

Spiced Lamb Tagine (GF,DF)

onion, ginger, golden raisins, cardamom, mint

Braised Cod (GF,DF)

castlevetrano olive, pepperoncini, fresh herbs

Moussaka (VE)

eggplant, butternut squash, herbs, onion, vegan bechamel, mint, oregano,

SIDES

Jeweled Cous Cous (DF,V)

apricots, cranberries, shallots, mint, saffron,

Leek and Bacon Potato Gratin

buttery crumbs, rosemary, creamy gouda

Winter Squash Agrodolce (DF,GF,V)

red wine, honey, golden raisins, chili flakes

Maple Miso Sweet Potato Puree (GF,V)

Glazed Marsala Carrots with Hazelnuts (VE,GF)



Seasonal Dessert Menu

SPRING

Lemon Amaretto Tiramisu

lemon curd, sugared almond crunch, amaretto ladyfingers

Green Tea and Taro Cheesecake (VE)

pistachio and coconut crumb,

Rhubarb Bread Pudding (V)

honey creme anglaise

SUMMER

Strawberry & Coconut Panna Cotta (GF)

crushed pistachio, toasted coconut flakes, fresh mint, edible flower garnish

Grandma Griffin's Peach Upside Down Cake

bruleed peaches, whipped cream, almond tuile crumb

Summer Fruit Flognarde

seasonal summer fruit, sweet custard, cognac, pastry crust

FALL

Orange Labne Cheesesake

ruby fruit salad

Canadian Butter Tart (V)

ooey gooey buttery caramel filling, flaky pastry crust

Brown Butter Cranberry Ginger Cake (V)

brown butter caramel sauce

WINTER

Apple Frangelico & Brown Butter Crumble (V)

Nanaimo Bar Inspired Mousse (V)

named after Nanaimo, British Columbia, this is a twist on the original and beloved Canadian dessert bar. A cocoa and graham cracker layer, a light an airy mousse and a layer of chocolate ganache make heaven in every bite.

Ginger Bread Tiramisu

molasses mascarpone, cinnamon infused ladyfingers, crushed gingersnaps

