



# HARVEST *to* HOME PCS

## All Season Appetizers

### **Cast Iron Baked Feta**

spiced seasonal fruit compote, Flouwer. CO Crisps

### **Crispy Confit Potato Bites**

duck fat, herbs, garlic, creme fraiche, chive pearls

### **Shaved Beef Tenderloin Canape**

baguette, fig preserves, creamy goat cheese, micro greens

### **Bacon and Brie Crostini**

apple wood smoked bacon, creamy Haystack Mountain Cashmere, focaccia toasts

### **Forbidden Rice Crisps**

whipped ricotta, local honey, chopped pistachios, dried rose, edible gold flake

### **Asian Chicken Rolls**

red and green bell peppers, red onion, grilled pineapple, teriyaki sauce

### **Spicy Rainbow Carrot Fritter**

Green Tahini spread, micro salad

### **BBQ Bacon Wrapped Shrimp**

local apple wood smoked bacon,

### **Marinated Ahi Tuna Mousse Puffs**

rice paper, nori, yuzu soy tapioca pearls

### **Crispy Leek & Wild Mushroom Parcels**

## THE GARDEN'S BEST

### Garden Market Salad

mixed greens, cucumber, carrot strings, grape tomatoes, shaved red onion, Parmesan crisps, house made croutons, choice of ranch or roasted garlic balsamic vinaigrette

### Classic Romaine

baby romaine wedge, creamy Caesar dressing, house croutons, Parmesan crisps

### Baby Spinach Salad

seasonal fruit, almonds, red onion, feta cheese, honey lavender vinaigrette

### Rustic Cobb Salad

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



HARVEST  
*to* HOME PCS

All Season  
Entrees,  
Sides, Salads

## SIGNATURE MAIN DISHES

### Maple Dijon Glazed Chicken

### Stuffed Bistro Steak Roulade

caramelized onion, spinach, feta cheese, pistachios

### Sockeye Salmon Haida

maple sugar & spice crusted filet

### Rainbow Carrot Cashew Cream Tart

peppery arugula, marinated shallots, creamy green tahini dressing

## SIDE DISHES

### Brown Butter Green Beans

### Harissa Honey Roasted Carrots

### Sour Cream & Chive Whipped Potatoes

### Bacon Green Chili Mac & Cheese

### Roasted Garlic, Wild & Long Grain Rice Pilaf

### Seasonal Vegetable Medley

Do you or someone in your party have allergies or dietary restrictions? If you have questions about something please ask. If we can adjust and menu item to meet your needs we will. Otherwise we'll suggest another option

# Spring Menu

available mid-  
March thru  
mid-June

## APPETIZERS

### Sweet Pea and Green Tahini Canape

toasted baguette, crispy seasoned chickpeas,  
fresh herbs, olive oil drizzle

### Ebony Carrot Tart

served with tatziki & marinated asparagus salad

### Marinated Strawberry Bruschetta

chopped chives, fig balsamic reduction, creamy  
goat cheese

## SALADS

### Spring Panzanella Salad

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

### Charred Fennel & Green Apple Salad

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

## ENTREES

### Buttery Seared Cod Steak

leek, artichoke, & pink peppercorn pan sauce

### White Wine & Herb Chicken Breast

citrus, fennel & shallot butter sauce

### Marinated and Grilled Flank Steak

roasted red pepper, burnt orange & onion relish

### Grilled Leek, Asparagus & Ricotta Flatbread

## SIDES

### Tri- Colored Quinoa, Asparagus and Kale Pilaf

### Crispy Smashed Potatoes

lemon pepper aioli drizzle, chopped chives

### Saffron and Lemon Confit Beans

garlic, spring onions, lemons, fresh herbs

### Hand Crafted Potato Gnocchi

spring pea shoot and meyer lemon pesto

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# Summer Menu

available  
mid-June thru  
mid-September

## APPETIZERS

### Pickled Tomato & Parmesan Crisps

micro green salad, chive pearls

### Mortadella & Burrata Crostini

basil pesto, balsamic reduction, edible flower

### Golden Garden Herb Tartlet

roasted cinnamon cap mushroom, roasted  
garlic cashew cream, fine herbs

## ENTREES

### Honey Dijon Glazed Salmon Filet

stone fruit salsa

### Grilled Bistro Steak Medallions

scallion salsa verde sauce

### Squash Blossom Poached Cod

lemon butter sauce, chive oil, crispy capers

### Crispy Eggplant Stack

herb and garlic goat cheese, roasted red pepper  
sauce

## SALADS

### Summer Harvest Salad

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

### Rocky Mountain Salad

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

## SIDES

### Charred Eggplant with Spicy Tomato Sauce

crispy garlic

### Summer Vegetable Cassoulet

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

### Herb, Garlic & Sherry Roasted New Potatoes

parsley, lemon zest, fresh cracked pepper

### Kicked Up Lentils

lemon greek yogurt, avocado, baby arugula,  
sunflower seeds, red onion

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# Fall Menu

available  
mid-September  
thru November

## APPETIZERS

### Honeyed Cranberry Brie Bites

house made fruit bread toast points

### Black Garlic Umami Bombs

miso cashew cream, mini tart shell, crispy  
shiitake, chives

### Purple Potato Meringue Bites

white fish mousse, herbs, orange zest

## ENTREES

### Braised Tri Tip Steak & Sweet Onions

green peppercorn and brandy sauce

### Za'atar Spiced Roasted Chicken

pickled red onions, Greek yogurt & tahini drizzle

### Maple Salmon Almondine

### Butternut Squash Lasagna

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

## SALADS

### Fire Cracker Beet Salad

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

### Roasted Pear & Arugula Salad

shallots, toasted walnuts, bleu cheese crumbles

## SIDES

### Roasted Winter Squash

sumac spiced brown butter

### Wild Mushroom Farro Risotto

shallots, smoked gouda

### Charred Garlic and Onion Whipped Potatoes

### Maple Black Pepper Roasted Carrots & Parsnips

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# Winter Menu

available  
December thru  
Mid-March

## APPETIZERS

### **Parmesan Truffle Potato Croquette**

black pepper aioli

### **Peppered Steak Tartare Taco**

parmesan cheese taco, chipotle aioli, micro greens

### **Boozy French Onion Melt Bites**

local sourdough, decadent sweet onion filling

## SALADS

### **Harvest Crunch Salad**

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

### **Winter Greens Salad**

radicchio, frisee, roasted gold beets, roasted red onions, candied walnuts, pomegranate arils, sweet mustard vinaigrette

## ENTREES

### **Chicken Marsala En Croute**

flaky pastry, wild mushrooms, rich marsala wine sauce

### **Chocolate Stout Braised Tri Tip**

pearl onions, pannetone demi glace

### **Cod Stuffed Piquillo Peppers**

creamy red pepper sauce, micro greens

### **Vegan Moussaka**

eggplant, butternut squash, lentils, wild mushrooms, herbs, onion, vegan bechamel, mint, oregano,

## SIDES

### **Jeweled Cous Cous**

apricots, cranberries, shallots, mint, saffron,

### **Leek and Bacon Potato Gratin**

buttery crumbs, rosemary, creamy gouda

### **Winter Squash Agrodolce**

red wine, honey, golden raisins, chili flakes

### **Maple Chipotle Sweet Potato Puree**

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# Seasonal Dessert Menu

## SPRING

### Lemon Amaretto Tiramisu

lemon curd, sugared almond crunch, amaretto ladyfingers

### Green Tea and Taro Cheesecake

pistachio and coconut crumb,

### Rhubarb Bread Pudding

honey creme anglaise

## SUMMER

### Strawberry & Coconut Panna Cotta

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

ooey gooey buttery caramel filling, flaky pastry crust, salted caramel ice cream

### Brown Butter Cranberry Ginger Cake

brown butter caramel sauce

## WINTER

### Apple Frangelico & Brown Butter Crumble

### Nanaimo Bar Inspired Mousse

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

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# Add-On Beverage & Mocktail Menu

## YEAR ROUND OFFERINGS

### Tea (hot or iced), Coffee (hot or iced), Juice, Sodas, Infused Water

choice of 2 options. Coffee and tea come with assorted flavored syrups and sweeteners. Dairy free creamers available upon request. Infused waters are made with seasonal fresh fruits and herbs

#### SPRING

##### Strawberry Rhubarb Punch

rhubarb simple syrup, macerated strawberries, orange slices, mint, sparkling water

##### High C Brunch Booster

turmeric & ginger syrup, ginger juice, orange juice, apple juice, mineral water

##### Limoncello Sparkler

oleo saccharum, n/a sparkling rose, mint, lemon slices

##### Spring Ahead Fizz

blackberry puree, hibiscus syrup, ginger beer, orange bitters

#### SUMMER

##### Berry Lime Sparkler

strawberry simple syrup, macerated seasonal berries, lime slices, Perrier water

##### Griffin Family Punch

orange juice, pineapple juice, lemon juice, lime juice, ginger beer, honey

##### Summer Thyme Fizz

blue butterfly pea flower tea, ginger juice, crushed blueberries, thyme simple syrup, lemon sparkling water

##### Peachy Sangria

peach, oj, mango, honey, green tea, n/a sparkling wine

#### FALL

##### Maple Roasted Pear Fizz

d'anjou pear, honey crisp apple, maple syrup, olive oil, nutmeg, cinnamon, all spice, lemon, club soda

##### Fall Harvest Sangria

black tea, cinnamon syrup, pear juice, orange juice, lemon and lime slices, apple slices, n/a sparkling red wine

##### Bright and Bitter

orange juice, cranberry juice, lemon juice, simple syrup, orange bitters

##### Vanilla Fig "Martini"

fig jam, lemon juice, cream soda, vanilla honey

#### WINTER

##### Hibiscus Ginger Punch

hibiscus tea, lime juice, ginger simple syrup, ginger beer, n/a rose wine

##### Pink Peppercorn & Citrus Fizz

pink peppercorn simple syrup, kumquat, simple syrup, mineral water

##### Apple Cider Old Fashioned

black tea, apple cider, cinnamon simple syrup, aromatic bitters, orange bitters, apple slice

##### Blood Orange Sparkler

n/a sparkling rose wine, ginger beer, blood orange juice, lime juice, honey, edible glitter