



SOLSTICE

Bistro

4 Course Prix Fixe Menu

\$79



Amuse Bouche Platter

*Saffron Date & Capicola Skewers, Spanakopita Wheels, Crostinis
Cucumber Rounds with Hummus & Smoked Salmon Spreads, Olives*

Course 2

Soup

Roasted Butternut Squash & Baked Apple Bisque

Course 3

Choice of Entrée

(Entrée only with cup of soup \$59)

Roasted Pork Loin with Sherry Mushrooms

*Sherry-Brined Pork Loin, local Rocky Mountain Mushrooms,
sides of Rustic Mashed Potatoes and Roasted Cauliflower*

Hawaiian Bang-Bang Seafood Platter

Roasted Cod, Coconut Shrimp, and Seared Scallops

Hawaiian Bang-Bang sauce on side, and Wild Rice and Ancient Grains Pilaf

House Smoked Prime Rib

*Our signature house-smoked Black Angus Prime Rib sliced to order
sides of Rustic Mashed Potatoes and Roasted Cauliflower*

Roasted Chicken Breast

sides of Rustic Mashed Potatoes and Roasted Cauliflower

[Vegan Available Upon Request]

*(Roasted Red Pepper with Coconut Cream Bisque)
seared Tofu and local Rocky Mountain Mushrooms
on Wild Rice and Ancient Grains Pilaf and Roasted Cauliflower*

Kids 10 and under Butter Noodles with Chicken and Parmesan \$14 (not coursed)

Course 4

Dessert

Mini Tart Assortment with Fruit and Kahlua Whipped Cream