# 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*

**Veal Shank Osso Buco**

*Slow-braised in Burgundy wine sauce*
*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