



FRENCH CREEK

Breakfast

Tabled- Yogurt Parfait, Fresh Fruit, Assorted scones, Croissants

Cooked to order - Scrambled eggs, Potatoes, Pork sausage, Chicken sausage, bacon, chef's special (pancakes, bennies, smoke salmon toast, avocado toast, hash etc.)

Lunch Rotation

Taco Day- Marinated skirt steak, pulled chicken, seasoned fish or shrimp, cheese, lettuce, Pico, jalapenos, black bean salad, guacamole, refried beans, rice, peppers, and onions.

Burger Day- Wagyu patties, akaushi hot dogs, grilled chicken or Elk jalapeno brats. Truffle fries, Grilled marinated veggies, homemade potato chips, ketchup, mayo, mustard, Dijon. Sauerkraut, pickles, cheese, LTO, greenhouse salad

BBQ Day- Smoked pulled pork, smoked tri tip, Smoked Ribs, Grilled BBQ chicken, Baked beans, potato salad, Grilled corn, Buns, BBQ sauce, Pickles, Jalapeno Cheddar Cornbread, Greenhouse salad

Sandwich Day- Roast wagyu sandwich, Smoked chicken salad sandwich, French Creek B.L.T, Greenhouse salad, Pasta salad, Condiments, pickles.

Dinner Menus

First Course

Smoked Carrot Salad- wood smoked carrots, carrot top chimichurri medicine bow chevre, toasted pistachio, frisee, pickled greenhouse peppers.

Roasted Beet Salad- Salt roasted greenhouse beets, toasted walnut butter, shaved beets, shaved fennel, toasted walnuts, cabacou cheese

Greenhouse Gazpacho- Greenhouse vegetables blended smooth, Brunoise of same vegetables with a slight pickle, poached shrimp, Fresh mint, Lemon olive oil.

Grilled Caesar- Grilled romaine lettuce, Homemade Caesar dressing, Shaved Grana Padano, Spent grain croutons, confit tomatoes.

Greenhouse Tomato Salad- Marinated greenhouse tomatoes, Jumbo lump crab, Medicine bow goat yogurt, greenhouse kale, sourdough croutons.

Mussels- New Zealand Green lip mussels, chorizo, coconut milk, fresh basil, shallots, dark rum, Grilled bread

French Creek Wedge Salad- Greenhouse iceberg lettuce, blue cheese dressing, crispy onions, cherry tomatoes, lardon, blue cheese crumbles

Akaushi Meatballs- Ground wagyu, pomodoro, shaved fennel, Grana Padano

Sweet Corn Veloute- Sweet corn in a rich cream base, chili oil, lardon, crispy leeks

Roast Tomato Bisque- Roasted greenhouse tomatoes blended with rich cream, topped with a sourdough crouton, Medicine Bow goat cheese and basil oil.

Entrees-

Mushroom Stuffed Smoked Quail- Quail stuffed with hen of the wood's mushrooms. Rubbed with a blend of spices and smoked served with truffle polenta and sauteed broccolini.

Akaushi Cut of the day- Hand cut Wagyu steak from the ranch served with whipped Yukon gold potatoes and roasted greenhouse carrots, Cipollini onions.

Italian family style night- Chicken parm, akaushi steak with pomodoro, Branzino, pappardelle pasta, roasted veggies, roast potatoes, garlic bread

Double Cut Pork Chop- bone in Berkshire pork chop seared and roasted, served with fingerling potatoes and roasted asparagus, Maple bourbon glazed apples.

Braised Wagyu Short ribs- Short ribs braised in red wine, wild mushroom risotto, roast vegetables, pan sauce.

Roast Pheasant- Brined half pheasant stuffed with herbs and roasted, truffle roasted potatoes, greenhouse squash, truffle butter.

Seared Halibut- served with a sweet corn broth, crispy fingerling potatoes and greenhouse squash

Rocky Mountain Trout- Seared fish served with a greenhouse succotash, topped with carrot top chimichurri

Seared Scallops- Basted with black garlic butter, beluga lentils, wilted greens

Elk Loin- Roast elk loin, parsnips puree, greenhouse turnips, and juniper black pepper jus.

Confit Duck Leg- Roast duck leg, confit potatoes, frisee salad.

Cocktail hour apps

Cheese board, shrimp cocktail, deviled eggs, tartare, beef bruchetta, tomato bruchetta, poppers, hummus board

Desserts

Sweetened Mascarpone- whipped mascarpone, graham cracker, marinated berries, fresh mint

Strawberry Shortcake- Homemade strawberry biscuit, sweetened cream, macerated strawberries

Vanilla Cheesecake- vanilla bean cheesecake with macerated berries and sweetened whipped cream.

Brownie ala mode- triple chocolate brownie with the ice cream of the day.