



ROOT & FLOWER

SET MENUS FOR PARTIES OF 8 OR MORE - FALL 2023

Menus subject to change based on availability, substitutions allowed & priced accordingly.

Prices do not include tax or gratuity.

High End Pre-Dinner/Après Ski

Bérèche "Brut Reserve" Champagne - \$125 x 1

Deez Nutz | mixed nuts, wasabi peas - \$7 x 1

Castelvetrano Olives & Feta | candied lemon, chili flakes \$9 x 1

Shrimp Cocktail | fresh lemon, horseradish cocktail \$18 x 1

Dozen - East & West Coast Oysters on Half Shell | fresh lemon, mignonette \$48 x 1

Cheese & Charcuterie Platter | 2 of each with housemade accoutrements \$38 x 1

\$245 per 4 people, minimum 8 people & maximum 20 people

Add full caviar spread for additional \$195

Light Dinner

Ingrid Gross Grüner Veltliner OR Small vine Sonoma coast Chardonnay - \$70 x 1

JK Carriere Willamette Valley Pinot Noir OR LAN Reserva Rioja - \$80 x 1

Quicos | Spanish corn nuts, fresh lime, house hot sauce \$8 x 1

Baby Kale Salad | sunflower seeds, wine soaked cranberries, feta, roasted carrots, tahini vinaigrette - \$16 x 1

Heirloom Tomato Ceviche | jicama, radish, yuzu green goddess, almond chili crisp - \$18 x 1

Elote Dip | Olathe sweet corn, melted cheese, roasted Hatch chilies, crushed takis, tortillas - \$16 x 1

Marinated Steak Skewers | confit spring onions, sauce salvitxada (4 skewers) - \$28 x 1

Pineapple Basil Fried Rice | broccoli, red onion, scallions, egg, crispy garlic - \$22 x 1

Dark Chocolate Pot de Creme | cognac whipped cream, walnut brittle - \$12 x 1

House Made Citrus Sherbet | graham cracker crumble \$9 x 1

\$279 per 4 people, minimum 8 people & maximum 20 people

Full R&F Dinner Experience

Bérèche "Brut Reserve" Champagne Bottle - \$125 x 1

Ingrid Gross Grüner Veltliner OR Small vine Sonoma coast Chardonnay - \$70 x 2

JK Carriere Willamette Valley Pinot Noir OR LAN Reserva Rioja - \$80 x 2

Castelvetrano Olives & Feta | candied lemon, chili flakes \$9 x 2

Bread & Butter | Beurremont butter, Hawaiian black salt, shaved radish (GF available ++) - \$8 x 3

Dozen - East & West Coast Oysters on Half Shell | fresh lemon, mignonette \$48 x 1

Heirloom Tomato Ceviche | jicama, radish, yuzu green goddess, almond chili crisp - \$18 x 2

Elote Dip | Olathe sweet corn, melted cheese, roasted Hatch chilies, crushed takis, tortillas \$16 x 2

Marinated Steak Skewers | confit spring onions, sauce salvitxada (4 skewers) - \$28 x 2

Duck Fat Potatoes | tomato jam, roasted garlic aioli, fines herbs - \$16 x 2

Sweet Tea Glazed Pork Belly | bread n butter pickled celery, apple butter, BBQ candied walnuts - \$21 x 2

Butternut Squash Pappardelle | hand-cut pasta, local oyster mushrooms, roasted butternut squash cream, lemon

whipped ricotta, butter breadcrumbs - \$29 x 2

Sticky Bun Sundae | warm rum butterscotch, vanilla gelato - \$14 x 2

Dark Chocolate Pot de Creme | cognac whipped cream, walnut brittle - \$12 x 2

\$823 per 8 people, minimum 8 people to order & maximum 16 people