



# 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*

Deez Nutz | mixed nuts, wasabi peas

Castelvetrano Olives & Feta | candied lemon, chili flakes

Shrimp Cocktail | fresh lemon, horseradish cocktail

Dozen - East & West Coast Oysters on Half Shell | fresh lemon, mignonette

Cheese & Charcuterie Platter | 2 of each with housemade accoutrements

\$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*

*JK Carriere Willamette Valley Pinot Noir OR LAN Reserva Rioja*

Quicos | Spanish corn nuts, fresh lime, house hot sauce

Baby Kale Salad | sunflower seeds, wine soaked cranberries, feta, roasted carrots, tahini vinaigrette

Heirloom Tomato Ceviche | jicama, radish, yuzu green goddess, almond chili crisp

Elote Dip | Olathe sweet corn, melted cheese, roasted Hatch chilies, crushed takis, tortillas

Marinated Steak Skewers | confit spring onions, sauce salvitxada (4 skewers)

Pineapple Basil Fried Rice | broccoli, red onion, scallions, egg, crispy garlic

Dark Chocolate Pot de Creme | cognac whipped cream, walnut brittle

House Made Citrus Sherbet | graham cracker crumble

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

### Full R&F Dinner Experience

*Bérèche "Brut Reserve" Champagne Bottle*

*Ingrid Gross Grüner Veltliner OR Small vine Sonoma coast Chardonnay*

*JK Carriere Willamette Valley Pinot Noir OR LAN Reserva Rioja*

Castelvetrano Olives & Feta | candied lemon, chili flakes

Bread & Butter | Beurremont butter, Hawaiian black salt, shaved radish (GF available ++)

Dozen - East & West Coast Oysters on Half Shell | fresh lemon, mignonette

Heirloom Tomato Ceviche | jicama, radish, yuzu green goddess, almond chili crisp

Elote Dip | Olathe sweet corn, melted cheese, roasted Hatch chilies, crushed takis, tortillas

Marinated Steak Skewers | confit spring onions, sauce salvitxada (4 skewers)

Duck Fat Potatoes | tomato jam, roasted garlic aioli, fines herbs

Sweet Tea Glazed Pork Belly | bread n butter pickled celery, apple butter, BBQ candied walnuts

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

Sticky Bun Sundae | warm rum butterscotch, vanilla gelato

Dark Chocolate Pot de Creme | cognac whipped cream, walnut brittle

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