



ROOT & FLOWER

SET MENUS FOR PARTIES OF 6 OR MORE - WINTER 2023-2024

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

Prices do not include tax or gratuity.

High End Pre-Dinner/Après Ski

Telmont "Brut Reserve" Champagne

Deez Nutz | mixed nuts, wasabi peas
Castelvetrano Olives & Feta | candied lemon, chili flakes
Lobster Stuffed Deviled Eggs | Maine lobster, candied lemon, fines herbs
East & West Coast Oysters on Half Shell* - Dozen | fresh lemon, mignonette
Cheese & Charcuterie Platter | 3 of each with housemade accoutrements

\$490 (serves 6-10ppl)

Add full caviar spread for additional \$195

Light Dinner

*Ingrid Gross Grüner Veltliner OR Small Vine Sonoma Coast Chardonnay
Pray Tell Willamette Valley Pinot Noir OR Owen Roe Yakima Valley Cabernet Franc*

Quicos | Spanish corn nuts, fresh lime, house hot sauce
Truffle Popcorn | Murray River salt
Winter Salad | baby arugula, roasted celery root, Belgian endive, blood orange, pistachio vinaigrette
Cóctel des Mariscos* | Portuguese octopus, white shrimp, scallops, serrano chili, cucumber & avocado tossed
with tomato lime cocktail, tortilla chips
Marinated Steak Skewers | house made kimchi, gochujang, charred scallions
Chickpea Khoresh | stewed with aromatic herbs & spices, spinach, apricots & dates, basmati rice
Moroccan Zaalouk | roasted eggplant dip, charred tomato, shishito pepper, cilantro, hojiblanca, toasted flatbread
Dark Chocolate Pot de Creme | cognac whipped cream, walnut brittle
Butternut Squash Flan | almond, dates, pepitas

\$626 (serves 6-10ppl)

Full R&F Dinner Experience

Telmont "Brut Reserve" Champagne

*Ingrid Gross Grüner Veltliner OR Small Vine Sonoma Coast Chardonnay
Pray Tell Willamette Valley Pinot Noir OR Owen Roe Yakima Valley Cabernet Franc*

Castelvetrano Olives & Feta | candied lemon, chili flakes
Bread & Butter | Beurremont butter, Hawaiian black salt, shaved radish (GF available ++)
East & West Coast Oysters on Half Shell* - Dozen | fresh lemon, mignonette
Chilled Crab Dip | fresh chive, lemon, potato chips
Lobster Stuffed Deviled Eggs | Maine lobster, candied lemon, fines herbs

Winter Salad | baby arugula, roasted celery root, Belgian endive, blood orange, pistachio vinaigrette
Marinated Steak Skewers | house made kimchi, gochujang, charred scallions
Duck Fat Potatoes | black garlic aioli, morita chili crisp, fines herbs
R&F Meatballs** | house blend of veal, pork & beef, braised fennel marinara, Parmagiano-Reggiano,
pistachio pesto, crostini
Butter Kissed Mushrooms | locally grown mushrooms, lemon whipped ricotta cheese, poached hen's egg,
10-year balsamic, crostini
Sticky Bun Sundae** | warm bourbon butterscotch, vanilla gelato
Dark Chocolate Pot de Creme | cognac whipped cream, walnut brittle

\$911 (serves 6-10ppl)

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Contains gluten & cannot be made gluten free.