

Sunday Dinner

Grand Buffet | Latigo

CHEF'S BREAD DISPLAY

Grissini's | Lavosh | Ciabatta | Breadsticks | Brioche Rolls

CHILLED SEAFOOD ICE STATION

Snapper Ceviche | Shrimp Ceviche | Vegetable Ceviche
Shrimp Cocktail

SALADS

Greens Salad | Shaved Garden Vegetables | Assorted Dressing
Honeydew Melon | Mint Salad | Korean Chile Flake | Roasted Coconut | Yuzu Dressing | Pepitas

MAIN

Bone In Bison Ribeye | Mustard Crust | Fire Roasted Kabocha Squash | Smoked Au Jus
Fire Roasted Half Chicken | Stone Fruit Chutney | Garlic Croutons
Fire Roasted Whole Snapper | Pickled Ramp Relish | Flour Tortillas | Crispy Mushrooms
Gluten Dairy free Baked Ziti | Pesto Drizzle

SIDES

Bullion Fire Roasted Pearl Onion | Lemon Aioli | Fresh Mint | Pistachio
Coal Fired Beets | Chevre Goat Cheese | Balsamic Vinaigrette | Puffed Rice

DESSERT

Funnel Cake Fries Station
Strawberry Sauce
Chocolate Sauce | Whipped Cream | Fresh Berries | Chocolate Shavings | Peach Compote
Skillet Cookie Cake

Monday Dinner

FIRST

Caraway Sour Rye | Cultured Butter Candle
Greens Salad | Today's Farmbox Harvest | Orange Poblano Vinaigrette

MAINS

Pistachio Crusted Colorado Lamb | Sheep's Milk Crispy Polenta | Strawberry BBQ
Colorado Beef Ribeye | 1,000-Layer Potatoes | Sauce Périgueux
Trout Tamale | Salsa Verde | Farmbox Escabeche
Vegetarian Posole | Rice & Beans | Sopapilla

SIDES

Wood Fired Corn & Roasted Jalapeno Casserole
Hearth Fired Sweet Potatoes | Bourbon Glaze | Pecan Dukkha

DESSERT

Coconut Cake | Dacquoise | Coconut Cream | Tropical Fruit Textures

Tuesday Dinner

Menu Style Lodge

Garlic Oregano Pretzel | Beer Mustard Whipped Butter
Greens Salad | Today's Farmbox Harvest | Lemon Shallot Vinaigrette

FIRST

Tomato Gazpacho | Sorrel Pistachio Biscotti | Queso Fresco | Compressed Watermelon | Sumac

MAINS

Charcoal Fired Golden Hen | Queso Frito | Amarillo Sauce | Purple Radish Salad
Whiskey Glazed Cowgirl Steak | Rosemerry Potato Pyramids | Plancha Charred Tomatoes
Meyer Lemon Grouper | Fava Bean Mint Risotto | Smashed Artichoke | Meyer Lemon Pistachio Tahina
BBQ Falafel | Jasmine Rice | Tomatoes Cucumber Tabouleh | Lemon Yogurt

SIDES

Charro Beans || Avocado | Cilantro | Red Onion | Lime
Mexican Rice | Calabacitas

DESSERTS

Smoked Cheesecake | Drunken Peaches | Flash Paper

Wednesday Dinner

Family Style | Patio House

HAT TRICK RANCH RECEPTION

Shot Gun Shells | Sausage Stuffed Bacon Wrapped Manicotti Bites

Smoked Deviled Eggs | Mustard Caviar

Cheese & Charcuterie | Crostini's

BREAD

Smoked Cream Cheese Cornbread | Smoked Sea Salt Ember Crackers | Honey Butter

SALAD

Grilled Baby Gem Lettuce | Bacon | Smokey Blue Cheese | BBQ Spiced Pepita | Poblano Ranch

MAIN

Thors Hammer | Cowboy Butter

Spatchcock Chicken | Alabama White BBQ

Blackened Shrimp & Grits | Burnt End Crumble

Vegan Chicken & Waffles | Bourbon Brined Chicken Fried Cauliflower | Maple |

Creame Fraiche | Carrot Bacon

SIDES

Campfire Braised Collards | Pan Drippings

Buttermilk Basted Oaked Cabbage | Sherry Glaze

BBQ Soufflé Potatoes

FIXINS

Smoked Pickles | B&B Pickles | Cowboy Candy | Pickled Onion

After Wednesday Dinner

S'MORES BOARDS AT THE FIRE PIT

Patio House

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CHOCOLATE FOUNTAIN

REGULAR MARSHMALLOWS

STRAWBERRY MARSHMALLOW

CHOCOLATE MARSHMALLOWS

BITTERSWEET CHOCOLATE TRUFFLES

CARAMEL TRUFFLES

GRAHAM CRACKERS

SPRINKLES

DARK AND WHITE CRUNCHY CHOCOLATE PEARLS

FREEZE DRIED STRAWBERRY

Thursday Dinner

Menu Style Lodge

Sunset Sourdough Bread || Golden Hour Butter
Greens Salad | Today's Farmbox Harvest | Burnt End Ranch

1ST

Flame Kissed Romain Salad | Compressed Melon | Whipped Feta | Orange Charcoal Vinaigrette

MAINS

Yuzu Miso Poached Lobster | Old Bay Ramen | Sweet Corn | Scallion | Peas | Lemongrass Corn Broth
Oak Grilled Beef Tender | Aligoté Horsey Potatoes | Ramp Chimichurri | Wild Mushroom Fricassee
Urfa Crusted Colorado Elk | Sweet Corn & Green Chile Cake | Huckleberry Emulsion | Candied Sage
Vegan Kabob | Chickpeas & Lentils | Roasted Garlic & Lemon | Pita

SIDES

Baked Spinach & Foie Gras | Pecorino Romano | Bread Crumb
Domino Potatoes | Raclette Cheese

DESSERT

Summer Strawberry Swiss Roll | Chantilly Cream | Coconut Caviar | Pickled Strawberry

Friday Dinner

Menu Style Lodge

Kalamata Olive Focaccia | Extra Virgin Olive Oil & Saba
Greens Salad | Today's Farmbox Harvest | Honey Mustard Vinaigrette

1ST

Crab Salad | Avocado Tartare | Summer Melon Pico De Gallo | Plantain

MAINS

Pastrami Spiced Bison Tender | Conchiglie Mac & Cheese | Horseradish Maltese
Duck Tamale | Mole Coloradito | Watermelon Radish salad | Sesame Tuiles
Wood Roasted Branzino | Basil Gnocchi | Lemon Saffron Cream | Tarragon Parmesan Crouton
Veggie Tamales | Mole Verde | Watermelon Radish Salad

SIDES

Slow Roasted Tomatoes & Roasted Garlic | Olive Tapenade | Basil
Blackjack Potatoes | Roasted Garlic & Sage Cream

DESSERT

Tiramisu Baba | Mascarpone Mousse | Coffee Chocolate Ganache | Kahlua

Saturday Dinner

Three-Inch Steaks & Apple Pie

Family Style | Patio House

RECEPTION

Ember Cooked Oyster Action Station | Chefs Choice Toppins

BREAD

Charcoal Bread | Orange Cumin Chimichurri

1ST

Greens Salad | Todays Farmbox Harvest || Honey Mustard Vinaigrette
Charred Peach Salad | Vanilla Lime Rum Vinaigrette | Endive | Cornbread Croton

MAINS

Blackened Whole Fish | Charred Pineapple Relish | Herb Salad
Coffee Glazed Jidori Chicken | Elk Sausage | Peppers & Onions | Blueberry Butter
Three Inch Steaks | Slow Roast Giant Bone in Ribeye | Tamarind Brown Sauce
Wood Fired Veggie Flat Bread | FarmBox Vegetables | Cashew Mozzarella

Potato Cakes | Smoked Trout | Crème Fraiche | Lemon | Herbs
Farm Box Wood Grilled Vegetables | Salsa Verde & Charcoal Croutons

DESSERT

Apple Pie | Caramel Sauce Vanilla Ice Cream | Foie Grass Mousse
Smoked Brownie | Bacon Salt | Caramel | Vanilla Bean Ice Cream