



Little Gem Salad * gf

sweet pickled shallots, citrus pumpkin seed brittle, Teahive cheddar,
red onion champagne vinaigrette

House-Pickled Beets ** gf

Antipasto * gf

roasted baby heirloom carrots, pickled parsnips, grilled asparagus,
roasted artichoke hearts

Roasted Brussels Sprout Panzanella Salad

housemade mozzarella, roasted garlic focaccia, Italian vinaigrette

Chickpea Soup * gf

chimichurri

Lima Bean Stew gf

roasted tomatoes, Greek feta, cipollini onions, garden oregano pesto

Deer Valley's Freshly Baked Bread

flor de sol lavender butter

* vegetarian

** vegan

gf gluten-free



Wild Boar Schnitzel

smoked hibiscus jam, roasted gala and granny smith apples

Almond Flour Dusted Trout gf

sea beans, caramelized shallot thyme sauce

Veal and Wild Mushroom Stew gf

crimini, hen of the woods, shiitake, chanterelle
and oyster mushrooms, accented with fresh rosemary and lemon

Hand Grated Rösti Potatoes * gf

fresh thyme, housemade fresh herb cream

* vegetarian

** vegan

gf gluten-free



Fire Roasted Leg of Lamb gf

rosemary jus
"FSD" apple basil jelly

Juniper Rubbed Prime Rib gf

roasted garlic béarnaise, fresh herb au jus, horseradish cream

Whisky Sage Salt

Purple Potato Gnocchi *

roasted thyme wild mushrooms, Seahive cheddar, miso butter

Roasted Butternut Squash ** gf

fresh pomegranate seeds, sweet potatoes, baby kale

* vegetarian

** vegan

gf gluten-free

New Year's Eve Prices

- Adults \$100
- Children (6 - 11 years) \$40

- Children (5 years and under) \$10

Prices do not include beverages, tax or gratuity