

Harvest Side Room

private event dining

THE THORNBURY

\$34 per guest

First Course

Host selects one of the following in advance for all guests
daily homemade soup or

small salad of organic arugula, romaine, quinoa, roasted butternut squash, diced pears, feta crumbles,
white goddess & balsamic vinaigrette

Second Course

Host to select three options to offer to guests.

Each guest to pre-select entrée – selections to be given to event planner one week before event

Harvest Room Puma

grass fed burger, aged cheddar, chipotle mayo,
applewood smoked uncured bacon, crispy onions,
brioche bun, hand cut fries

The Blackbird

lightly spiced chicken breast, summer vegetables,
sundried tomato & mushroom cream sauce

Wild Whitefish

charred lemon, Kalamata olives, tomato, cucumber,
red onion, rice

Garden Variety

spaghetti squash, parsnip puree, roasted carrots,
broccoli, spinach, sundried tomato pesto

Bacon Wrapped Meatloaf

bacon wrapped chicken meatloaf, herbed jus, poblano
mashed potatoes, fried brussels sprouts chips

Smoque Mac & Cheese

14 hour smoked grass fed brisket, jalapenos, four
cheese sauce, strawberry bbq sauce, cavatappi pasta

Third Course

Carmelita

chocolaty oats, salted caramel, whipped cream
ask about dessert alternatives / upgrades

Dinner menu is available for parties seated after 4:00 pm

Customize this menu with organic options, additional sides, & sweets.

Price includes coffee, iced tea, & fountain drinks. Tax and 22% service charge will be added to each bill

Harvest Side Room

private event dining

THE HAMPTON

\$40 per guest

First Course

Host selects one of the following in advance for all guests
daily soup or

small salad of organic arugula, romaine, quinoa, roasted butternut squash, diced pears, feta crumbles,
white goddess & balsamic vinaigrette

Second Course

Host to select three options to offer to guests.
Each guest to pre-select entrée – selections to be given to event planner one week before event

Bistro Filet

fingerling potatoes, confit fennel, applewood
smoked bacon, guajillo horseradish aioli

Short Ribs

tender grass fed short ribs, chicory rub, creamy
polenta, mushrooms and brussels sprouts, maple
sherry gastrique

Pappardelle Pasta

sundried tomato pesto cream, butternut squash,
spinach, wild mushrooms, sage & lemon zest, grana
cheese

Lamb Shank

braised Australian lamb, French lentils, carrots,
broccoli, confit fennel, lamb reduction

The Blackbird

lightly spiced chicken breast, summer vegetables,
sundried tomato & mushroom cream sauce

Pan Roasted Salmon

wild salmon,, spaghetti squash, parsnip puree,
roasted carrots, broccoli, pesto, spinach

Third Course

Carmelita

chocolaty oats, salted caramel, whipped cream
ask about dessert alternatives / upgrades

Dinner menu is available for parties seated after 4:00 pm

Customize this menu with organic options, additional sides, & sweets.

Price includes coffee, iced tea, & fountain drinks. Tax and 22% gratuity will be added to each bill

