

CATERING MENU

SPECIALS

ROASTED BONE MARROW

sourdough toast | flower butter

RED SNAPPER

fennel | grapefruit | blue corn

Owned and operated by Ryan Blakeley in Denver, CO.

Catering menus are personalized and seasonal.

We are happy to make adjustments for diet restrictions.

COLD

BEETS

creme fraiche | orange reduction | marona almond

SPINACH SALAD

pine nuts | chopped dates | balsamic vinaigrette |
parmigiano-reggiano / feta

COLESLAW

purple cabbage | green cabbage | tart apple | carrot |
walnuts | cilantro

HOT

POTATO RÖSTI

shredded potato pancake | clarified butter | herbs | cream |
+ egg | + cheese | + onion

BUTTERNUT SQUASH SOUP

Moroccan spices | apple butter | coconut cream | toasted
walnuts

ROASTED CABBAGE

black garlic purée | + shaved truffle

HEARTY

BOLETE BOURGIGNON

foraged mushrooms | mascarpone | chili oil | truffle oil

CHICKEN PIE

roast chicken | herb velouté | potatoes | seasonal veg.

SWEET

ORANGE SPONGE

whisky caramel | nutty praline

BASQUE CHEESECAKE

blood orange compote | candied kumquat

BUTTERMILK PIE

brown butter crumble | marshmallow

ICE CREAMS & SORBETS

daily choices

BREAKFAST

OVERNIGHT OATS

raspberry | walnut | cinnamon | yogurt

BEIGNETS

lemon | mapled pecans

FRENCH TOAST

brioche / sourdough | stewed apples

BEVERAGES

WATER WITH BUBBLES

COFFEE

dark roast | light roast | decaf | (espresso)

MATCHA LATTE

turmeric | ginger | honey | coconut cream

MASALA CHAI

black tea | ginger | cinnamon | cardamom | vanilla

CALM TEA

citrus decaf | herbs | flowers

GREEN JUICE

green tomato | leafy greens | jalapeño | pineapple