

## SAMPLE MENUS

Items may change, due to availability and season

### COLD APPETIZERS

**Smoked Salmon Potato Pancake**

dill creme fraiche | pickled radish

**Roasted Trout Crostini**

caper | lemon zest | pine nuts

**Seafood Ceviche**

crispy tortilla | lime | mango

**Goat Cheese Panna Cotta**

macerated figs | tiny greens | local honey

**Lobster & Orange Cocktail**

avocado | red onion

**Foie Gras Filled Dates**

balsamic pearls | local honey

**Spicy Tuna Tartar**

aioli | cucumber

**Copa Ham & Brie**

charcoal cracker | honey mustard

**Vegetable Ratatouille**

crispy parmesan | fried rosemary | chili oil

**Tomato & Fresh Mozzarella**

basil | aged balsamic | cracked pepper

**Rosemary Crusted Buffalo Carpaccio**

asiago | crostini | frisee | djonaise

**Petite Heirloom Beets Salad**

goat cheese mousse | cracker

### HOT APPETIZERS

**Lobster Bisque Shooters**

goat cheese toast | basil

**Maryland Crab Cakes**

sriracha aioli | avocado

**Risotto Bites**

truffle aioli | peppers

**Brisket Skewers**

Huckleberry jam

**Buffalo Style Tofu**

Frank's Red Hot | macadamia nut "cream" | tofu bites

**Butternut Squash on Pancetta**

Goat cheese Fondue

**Grilled Cheese**

Pork belly | raclette

**Harissa Chicken Lollipops**

Green onion | cilantro yogurt

**Cajun shrimp and Sausage skewers**

Housemade sausage | Cajun spices

## **SOUP**

### **Wild Game Chili**

tortilla chips | sour cream | fresh herbs

### **Tomato Bisque**

basil | parmesan crisp

### **Shrimp Bisque**

poached shrimp salsa | cognac cream

### **Wild Mushroom Soup**

goat cheese crouton | sage

## **SALAD**

### **Wild Arugula and Baby Greens**

sundried cranberries | local feta cheese | radish | red wine vinaigrette

### **Hearts of Romaine**

caramelized pears | candied pecans | blue cheese vinaigrette

### **Roasted Red and Candy Stripe Beet**

pistachio | feta | endive | white balsamic

### **Organic Baby Field Greens**

shaved radish | grape tomato | sunflower seeds | roasted garlic | lemon

### **Classic Caesar**

crispy parmesan | white anchovy | herb croutons | feathered croutons

### **Organic Baby Spinach**

artichoke hearts | carrots | cucumbers | creamy dill vinaigrette

### **Butter Lettuce Leaves**

poached lobster | avocado | market tomatoes | champagne vinaigrette

## ENTREE

**served with chef's potatoes and market vegetables**

### **Spinach and Ricotta Cheese Ravioli**

toasted pine nuts | basil cream | diced tomato

### **Crispy Tofu Bites**

Sweet chili glaze | citrus relish | coconut essence

### **Seasonal Vegetable Pappardelle Pasta**

roasted tomatoes | fresh asparagus | white wine | basil essence | lemon

### **Riverhorse Signature Halibut**

macadamia nut encrusted | lemon emulsion | mango

### **Citrus Seared Wild Salmon**

Pomegranate salsa | lemon butter

### **Honey Glazed Wild Bass**

leek fondue | roasted tomato

### **Crispy Organic Chicken Paillard**

boursin cream | fresh herbs

### **Herb Crusted Pork Tenderloin**

mustard cream | roasted tomato

### **Pan Seared Pheasant**

goat cheese fondue | wild mushrooms

### **Roasted Utah Lamb Loin**

natural juices | herb pistachio pesto | black sea salt

### **Grilled Rack of Local Lamb**

olive tapenade | natural juices

### **Molasses and Soy Braised Buffalo Short Rib**

horseradish demi glace | gremolata

### **North American Buffalo Tenderloin**

port wine reduction | crispy potato pancake

### **Classic Center Cut Filet Mignon**

cabernet demi glace | crispy onions

### **Grilled Prime NY Strip Steak**

Demi glace | carmelized onions

### **For an additional charge you may add the following sides:**

Mac and Cheese [local cheddar | asiago] □ Boursin Whipped Potatoes [garlic | herbs] □ Sweet Corn Pudding □ Creamy Risotto [asiago cheese | fresh herbs ] □ Scalloped Potatoes □ Twice Baked Potato [ white cheddar | bacon | scallions ] □ Roasted Brussel Sprouts [ sea salt ] □ Green Beans [ almond | citrus ] □ Asparagus □ Sizzled Broccolini □

## **DESSERT**

### **Riverhorse Signature Dessert Sampler**

hand rolled chocolate truffles | classic cheesecake | fresh berries | peanut brittle | macaroons

### **Bailey's Bread Pudding**

irish whipped cream | fresh mint

### **Blueberry Cobbler**

vanilla ice cream

### **Roasted Pineapple and Cream Cheese Tart**

creme anglaise | caramelized fruit

### **Chocolate Covered Peanut Butter Bar**

macaroons

### **Classic New York Cheesecake**

raspberry compote