



Dining *on the* Farm

July 29 and August 2021

Family Style Dinner

All guests will be served the same salad and sides, but they will choose two options for their entrees.

FIRST COURSE

Heirloom Watermelon + Tomato salad / pickled red onion, herb asiago ciabatta croutons, grapefruit yogurt dressing, balsamic pearl, fleur de sel / **V**

SECOND COURSE

Entrée - Choose two

Basil Pesto Roasted Side of Salmon / fresh lemon, garden herb pesto / **GF**

Adobo-Spiced Flatiron / fire-roasted tomato demi / **GF** **DF**

French Onion Chicken / caramelized onion, cave-aged gruyere

Portobella Mushroom Stuffed with Spinach and Cheese

GF **V**

Sides

Summer Bean Cassoulet / fave bean, english pea, Tuscan white bean, tomato, red onion, herbs, chicken stock

GF **DF**

Green Harissa Roasted Baby Carrot / cumin, lemon

GF **DF** **V** **VG**

THIRD COURSE

Mini Pistachio Brown Butter Financier / almond flour, crushed pistachio, raspberry coulis / **GF** **V** **NUTS**

Blueberry Lemon Mousse Bite / pound cake, lemon mousse / **V**

S'more Bites / graham tart, ganache, marshmallow / **V**

Chocolate-Covered Strawberries / **GF** **V**

DF = dairy free, **GF** = gluten free, **V** = vegetarian,
VG = vegan, **NUTS** = contains nuts

PRESENTED BY:

DENVER BOTANIC
GARDENS
Chatfield Farms

WITH SUPPORT FROM

Cbd
CATERING BY DESIGN


PEAK
BEVERAGE