

Dining on the Farm

June 24, July 1 & 7, 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

Hive Salad / baby greens, shaved almonds, avocado, feta, blueberries, pear tomato, tarragon vinaigrette / **GF** **V** **NUTS**
Dinner Rolls / rosette butter

SECOND COURSE

Entrée - Choose two

Cedar Plank Roast Side of Salmon / lemon herb crema, charred lemon / **GF**

Grilled Bavette Steak / smoked sea salt, orange chipotle salsa / **GF** **DF**

Vinegar Cream Chicken / pan-seared Frenched chicken breast, vinegar + tarragon cream / **GF**

Grilled Halloumi / braised kale, sunflower seed, fresh herb, red wine vinaigrette / **GF** **DF**

Sides

Lemon Rosemary Marbled Potatoes / **V** **VG**

Balsamic Grilled Vegetables / zucchini, yellow squash, red onion, mushroom, bell pepper, balsamic vinaigrette / **V** **VG**

THIRD COURSE

Almond Cherry Cookies / **V** **NUTS**

Chocolate Pot de Creme / smooth chocolate cream, brandied cherry surprise, sugared hazelnut / **GF** **V** **NUTS**

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

Marble Cake Churro Bite / cinnamon sugar, salted goat's milk, caramel drizzle / **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