



HARVEST & HERITAGE

A Prix Fixe Menu in Honor of
Native American Heritage Month

\$85 per person

Pick One Option From Each Section



STARTER

PUMPKIN SOUP

Coconut Crema | Candied Pepitas

MIXED GREEN SALAD

Charred Lemon Vinaigrette | Candied Pepitas |
Butternut Squash | Dried Cranberry

SMOKED SALMON DIP

Woven Style Fry Bread | Lemon Aioli |
Gremolata



MAIN

CEDAR SALMON

Ponzu Maple Glaze | Herb Roasted Potato |
Grilled Asparagus | Confit Tomato

SLOW BRAISED BISON SHORT RIBS

Creamy Polenta | Yuzu Cranberry Jam |
Lemongrass Balsamic | Seasonal Veg

VEGETABLE RATATOUILLE

Pumpkin Seed Pesto | Pepitas Chili Crunch |
Woven Style Frybread



DESSERT

VANILLA PANNA COTTA

Seasonal Compote | Black Sesame Granola

WOVEN STYLE FRY BREAD

Raspberry Coulis | Seasonal Compote

Menu subject to change upon availability
Please let your server know if you have any dietary restrictions.
These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.