



October, 2011

Catering Menu Choices

Entrees

All entrees come with choice of tomato gorgonzola soup or house salad

Roasted Draper Chicken Breast \$23

Garlic mashed potatoes, sautéed vegetables, thyme jus

Grilled Gaucho Steak Medallions \$19

Garlic mashed potatoes, grilled vegetables, red wine demi

Chicken Broccolini Alfredo Pasta \$15

Parmesan cheese, garlic Panko breadcrumbs

Butter Roasted Salmon \$24

Roasted beets, quinoa, truffled beet emulsion

Grilled Wagyu Flank Steak \$23

Garlic mashed potatoes, grilled vegetables, Cabernet Sauvignon reduction

Chicken Marsala \$21

Draper Chicken Breast, Marsala Sauce, Garlic Noodles

Grilled Double R Ranch Ribeye \$28

Roasted fingerling potatoes, slow roasted shiitake mushrooms, rosemary mushroom oil

White Wine Braised Stuffed Sole \$26

Fennel, onion, celery, fingerling potatoes, preserved lemon

Pan Roasted Duck Breast \$27

Spicy chipotle raspberry coulis, barley pilaf, wilted greens

Double R Ranch Filet \$29 (Oscar Style for \$33)

Cabernet Demi or Dungeness crab, Béarnaise sauce, asparagus

Miso Marinated Black Cod \$29

Soy ginger broth, lemon grass infused rice, baby bok choy

Roasted Rack of Lamb \$32

Spicy curry sauce, sweet potato mash, mint chutney

Filet Wellington \$36

Mushroom duxelle, foie gras, mushroom demi, potato puree

Butter Poached Lobster Tail \$-Market Pricing

Fingerling potatoes, braised fennel, lobster butter

Bison Osso Bucco \$26

Blue cheese polenta, olive gremolata, sautéed vegetables

Rack of Rocky Mountain Elk \$36

Juniper Panko crust, celery root puree, shallot demi

Berkshire Pork Rack \$28

Picholine olive crust, garlic mashed potatoes, corn succotash, mustard sauce

Soup and Salad Upcharges (per person)

Beet Salad \$4

Roasted red and gold beets, goat cheese, hazelnuts, truffle vinaigrette

The Cellar Wedge Salad \$2

Little Gem lettuce, chipotle ranch, pistachios, pico de gallo

Cucumber Apple Salad \$4

Cucumber, Granny Smith apple, blue cheese dressing, candied pecans

Caesar Salad \$2

House made Caesar dressing, parmesan crisp, garlic croutons

New England Clam Chowder \$4

Fresh clams, bacon, potatoes, chive garnish

Crab Bisque \$6

Dungeness crab, Pernod, Reed's Dairy Cream

Butternut Squash Soup \$2

Butternut squash, sweet potato, nutmeg crème fraîche garnish

Desserts (all desserts are \$7/person)

Crème Brûlée

Riesling Cheesecake

Hibiscus syrup, apricot compote

The Cellar Carrot Cake

Candied pecans

Coconut Panna Cotta

Raspberry syrup, pineapple compote, sesame brittle

Reed's Dairy Ice Creams

Vanilla, German chocolate, or huckleberry

Chocolate Mousse Cakes

Spearmint crème anglaise

Ice Wine Poached Seckel Pears

House gingerbread, candied ginger

Chocolate Raspberry Cake

Macerated raspberries

Non-Alcoholic Beverages

\$2/person for Pepsi products and Coffee

\$4/liter bottle of Tejava Micro-brewed Tea

If you want something that is not on this menu, or something at a different price point, please call us – we will work with you