

# greenhouse menu

SERVED FAMILY STYLE, SELECT FOR YOUR GROUP TO SHARE

**\$75 PP**  
plus tax &  
service

## SNACKS

-Assorted Salty Snacks on Arrival

## STARTER (CHOOSE ONE)

- Housemade Idaho Potato Gnocchi with Truffled Mushrooms
- Midnight Spaghetti with Anchovies, Chili, Garlic, Olive Oil, Parm (Available GF)
- Spring Sweet Pea Pesto Pasta (Available Vegan or GF)
- Homemade Fettuccine Bolognese with Local Pork and Beef (Available GF)
- Vegan Spicy Buffalo Cauliflower with Cashew "Ranch" (Vegan, GF)

## SALAD (CHOOSE ONE)

- Grilled Kale Caesar with Breadcrumbs and Parm
- Butter Lettuce with Castelvetro Olives, Hazelnuts, Fennel, Pecorino, Sherry Vin (GF, Vegan Avail.)
- Classic Wedge Salad with House Blue Cheese and Housemade Bacon (GF)
- Shaved Brussels Sprouts Salad with Fried Peanuts, Grapes, Chili and Lemon (GF, Vegan)
- Spring Farro Salad with Radishes, Peas, Mint and Toasted Almonds (Vegan)

## ENTREES (CHOOSE ONE, FOR TWO ADD \$7 PP)

*WE CAN PROVIDE TWO COMPLIMENTARY VEGAN/VEGETARIAN ENTREES PER PARTY*

- Smoked Beef Brisket with Chimichurri (GF)
- Grilled Beef Tenderloin (Medium Rare) with au Poivre Sauce (GF, Add \$5 pp)
- Baked Steelhead with Dill Beurre Blanc (GF)
- Crispy Chicken Thighs with Citrus and Castelvetro Olives (GF)
- Roasted Pork Loin with Tart Cherry Beurre Blanc (GF)
- Housemade Porchetta with Tuscan Salsa Verde (GF, Add \$5 pp)
- Vegetarian Eggplant Lasagna (GF)
- Vegan Stuffed Sweet Potato with Vegan Chorizo, Mushrooms and Cashew Crema (GF, Vegan)

## STARCH (CHOOSE ONE)

- Idaho Mashed Potatoes with Sour Cream and Chives (GF)
- Crispy Roasted Potatoes and Shallots (GF, Vegan)
- Organic Cheesy Grits (GF)
- Roasted Buttered Yams (GF)

## ALWAYS COMES WITH:

- Seasonal Veggies (GF)
- Acme Bread and Butter

## DESSERT (CHOOSE ONE)

*WE CAN PROVIDE TWO VEGAN OR GF DESSERTS PER PARTY*

- Idaho Huckleberry Cheesecake
- Warm Strawberry Apple Crisp with Vanilla Ice Cream
- Dark Chocolate Pot de Creme (GF)
- Salted Caramel Panna Cotta (GF)
- Sweet Potato Fritters with Whiskey Caramel
- Vegan Apple Crisp with Soy Ice Cream (GF, Vegan)
- Vegan Chocolate Cake (Vegan)

## SPECIAL ADD-ONS:

**ADD SOMETHING FANCY FOR THE TABLE  
WHEN YOU ARRIVE**

- Mini Lobster Rolls on Housemade Buns **\$12 pp**
- Raw Scallop Crudo (GF) **\$10 pp**
- Steak Tartare and Toast **\$8 pp**
- Charcuterie Board: Assorted Charcuterie, House Pickles, Toast **\$7 pp**
- Cheese Board: Assorted Artisan Cheeses, Wine Jelly, Olives, Almonds, Toast **\$6 pp**
- Charcuterie and Cheese Board **\$10 pp**
- Bottle of St. Hilaire Blanc de Blanc **\$28**
- Bottle of Laurent Perrier Champagne **\$82**

**FULL WINE + BEER LIST ALSO AVAILABLE**