



## Winter 2017 Menu

Available A La Carte or Prix Fixe menu at \$68.00 per person

### Wine Pairing Menu \$35

Enjoy your choice of a perfectly paired glass of wine with each course.

### First Course

*Wine Pairing - Featured Rose, 2015 or  
La Marca Prosecco, Italy, N.V.*

### Briarwood Signature Appetizer Tray

Cocktail shrimp, cocktail sauce, salmon butter, foie gras mousse,  
blended Wisconsin cheddar cheese, spinach mousseline, fig compote \$39

### Second Course

*Wine Pairing - Laurenz, Singing Gruner Veltliner, Neiderosterreich, Austria, 2014 or  
Stoller Family Estate Pinot Noir, Dundee Hills, Oregon, 2015*

#### Spinach Salad

Roasted mushroom, applewood bacon, mandarin  
oranges, Port wine onions, bacon vinaigrette \$9

#### Lobster Bisque

Lobster bisque, star anise espuma, lobster wonton  
& hackleback roe \$14  
Supplement \$4

#### King Crab Risotto

Chilean King Crab, Carnarolli rice, apricot and  
buerre noisette \$14

#### Wild Mushrooms & Cabecero

Pan flashed wild mushrooms with  
Iberico Cabecero, parsley pesto  
and parmigiano reggiano \$16  
Supplement \$5

#### Winter Salad

Apple glazed turnips, baby kale, faro, brioche with  
brillat savarin and black currant vinaigrette \$12

*Executive Chef, Jeff Jones / General Manager, Duncan Newman*

\*\* These items may be served raw or undercooked or contain raw or undercooked ingredients. Please note that consuming certain raw or undercooked foods such as meat, poultry, eggs and seafood may increase your risk for food borne illness.

## Third Course

*Wine Pairing – Chateau La Croix Meunier Grand Cru, St Emilion, France, 2012 or  
Hess Collection Chardonnay, Napa Valley, CA 2015*

### Filet Mignon \*

Tender hand cut filet of beef, garlic tuile  
Cipollini onion, seasonal vegetables,  
garlic mash and demi \$43

### Filet Oskar \*

Filet of beef, fresh crab, béarnaise sauce, garlic  
mash, seasonal vegetables, Cipollini onion \$53  
Supplement \$10

### Seared Steelhead

Seared Oregon Steelhead, roasted  
asparagus, artichoke barigoule, \$38  
béarnaise sauce

### Veal Osso Buco

Herb parmesan polenta  
& roasted cauliflower \$40

### Apricot Glazed Chicken

Glazed chicken breast, roasted marble  
potatoes & creamed spinach \$27

### Lobster Tail

Warm water lobster tail,  
seasonal vegetables, garlic mash \$41  
Supplement \$10

### Vegetarian Pappardelle

Herb ricotta, wild mushrooms, melted tomatoes  
with roasted cauliflower and a san Marzano  
tomato sauce \$25

### Colorado Lamb Duo\*

Colorado lamb T-bone, lamb sirloin, vidalia  
onion soubise, melted tomatoes, gigante beans,  
confit marble potatoes and Sambuca demi \$44

## Fourth Course

*Wine Pairing – Dows 10yr Tawny Port or Taylor Fladgate Late Bottled Vintage Port*

### Briarwood Cheese & Fruit Tray \$12

Chef's selection of seasonal cheese, berries and house made chocolates

### Affogato \$8

House made vanilla ice cream, espresso,  
Hazelnut Liqueur

### Tiramisu \$11

Espresso layered traditional Italian dessert

### Selection of house made Ice Creams \$8

### Crème Brulee \$9

Ginger Molasses Cookie