



PASÉA HOTEL & SPA

MISSED MOMENTS

\$95 PER PERSON

FIRST COURSE

(selection of one soup or salad additional course at 10 pp)

SOUP

Smoked Tomato Bisque Crème Fraiche, Oil Croutons
Caramelized Onion Soup Gruyere Cheese, Herb Croutons

SALAD

Heirloom Tomato and Burrata Basil Pesto, Wild Arugula, Balsamic Glaze

Artisan Caesar Sun-dried Tomato Tapenade, Torn Crouton, Shredded Parmesan Smoked Caesar Dressing

Organic Mesculan Mix Heirloom Cherry, Tomato, Cucumber, Carrot, Seasonal Radish Aged Balsamic Vinaigrette

ENTRÉE

(two pre-selected options)

Grilled Free-Range Chicken Breast, Semi-Dried Tomato, Beurre Rouge

Pan Seared Salmon, Tomato Basil Tuile, Chive Burre Blanc

Braised Short Rib King, Trumpet Mushroom, Port Demi

Grilled Certified-Angus New York Steak, Marinated Cipollinis, Bordelaise

CHOOSE YOUR ACCOMPANIMENT

(select one)

Mashed Potatoes and Bundle of Seasonal Vegetables

Potato Au Gratin and Sautéed Asparagus

Mascarpone and Herb Risotto Heirloom Carrots

Coconut Forbidden Rice and Baby Bok Choy

Crushed Fingerling Potatoes and Grilled Broccolini



PASÉA HOTEL & SPA

MISSED MOMENTS

\$110 PER PERSON

FIRST COURSE

(selection of one soup or salad additional course at 10 pp)

SOUP

Smoked Tomato Bisque Crème Fraiche, Oil Croutons
Caramelized Onion Soup Gruyere Cheese, Herb Croutons
Chilled Thai Soup Mango, Coconut, Thai Basil v

SALAD

Heirloom Tomato and Burrata Basil Pesto, Wild Arugula, Balsamic Glaze

Trinitas Poached Pear Mixed Greens, Point Reyes Blue, Spiced Walnuts,
Poached Asparagus, White Balsamic Vinaigrette

Strawberry, Sonoma Lemon, Macerated Strawberry, Baby Arugula, Ash Goat Cheese,
Roasted Macadamia Nut, Pickled Fennel, Grapefruit Reduction

ENTRÉE

(two pre-selected options)

Herb Roasted Jidori Airline Chicken Breast
Fire Roasted Artichoke, Lemon Thyme Jus

Herb Crusted Chilean Sea Bass
Fennel Slaw, Citrus Glaze

Pan Seared Filet Mignon
Black Garlic Butter, Port Demi

Colorado Rack of Lamb
Match-Stick Potatoes, Chimichurri



PASÉA HOTEL & SPA

MISSED MOMENTS

\$80 PER PERSON

INCLUDES TWO TRAY PASSED ITEMS

FIRST COURSE

(selection of one soup or salad additional course at 10 pp)

SOUP

Potato and Leek Soup, Crispy Leek, Chive Oil
Tuscan Kale Soup, Italian Sausage, White Beans

SALAD

Sweet Corn

Mixed Romaine, Yellow Corn, Tomato, Cucumber, Red Onion, Radish, Cilantro
Lemon Vinaigrette

Organic Green

Kenter Greens, Lemon Macerated Strawberry, Goat Cheese, Almonds, Shaved
Fennel Strawberry Vinaigrette

Napa Valley

Wild Arugula, Frisse, Red and Green Grapes, Red Onions, Pecans, Feta Cheese
Green Goddess

ENTRÉE

(two pre-selected options)

Herb Roasted Chicken Breast, Lemon Jus

Seasonal Sea Bass, Citrus Beurre Blanc,

Grilled Flat Iron Steak, Chimichurri

ACCOMPANIMENT

{select one}

Mashed Potatoes and Bundle of Seasonal Vegetables

Potato Au Gratin and Sautéed Asparagus

Mascarpone and Herb Risotto Heirloom Carrots
