

Plated Dinners @ *the* ROSE

All dinner entrees include a Mixed Green House Salad (V|GF|DF|Vegan) with Fresh Chive Ranch (V|GF) or Orange-Thyme Balsamic (V|GF|DF|Vegan) or Caesar Salad, Assorted Fresh Baked Breads and Rolls (V) and an Encore (dessert) item of your choice.

BISON SHORT RIB

Braised Bison Short Rib (DF) with Stout Demi Glace (V|GF|DF|Vegan), Garlic Mashed Yukons (V|GF) and Roasted Root Vegetables (V|GF|DF|Vegan).

COLORADO STRIPED BASS

Pan-Seared Colorado Striped Bass (GF|DF), Fennel Relish (V|GF|DF|Vegan), Risotto Cake (V) and Grilled Asparagus with Lemon Oil (V|GF|DF|Vegan).

FLAT IRON STEAK

Chile Rubbed 6-oz Flat Iron Steak with Chipotle Demi Glace, Garlic Mashed Yukons (V|GF) and Grilled Seasonal Vegetables (V|GF).

GRILLED SALMON

Grilled Salmon Filet with Tomato-Bacon Broth (GF|DF), Roasted Tomato Rice (V|GF|DF|Vegan) and Sautéed Seasonal Vegetables (V|GF|Can be DF & Vegan).

MOLÉ CHICKEN BREAST

Pan-Seared 6-oz Chicken Breast (GF|DF) served in with a rich and mildly spicy Molé Sauce (GF), Roasted Tomato Rice (V|GF|DF|Vegan) and Grilled Seasonal Vegetables (V|GF|DF|Vegan).

NY STRIP STEAK

Porcini Dusted 8-oz NY Strip with Herb-Chive Butter (V|GF) Garlic Mashed Yukons (V|GF) and Roasted Root Vegetables (V|GF|DF|Vegan).

PORK TENDERLOIN

Herb Roasted Pork Tenderloin with Lemon-Basil Cream, Roasted Fingerling Potatoes (V|GF|DF|Vegan) and Grilled Asparagus with Lemon Oil (V|GF|DF|Vegan).

VEGETARIAN

Quinoa and Vegetable stuffed Pepper (V|GF), Roasted Tomato Sauce (V|GF|DF|Vegan) and Grilled Seasonal Vegetables (V|GF|DF|Vegan).

Dietary Information: Vegetarian (V) | Gluten-Free (GF) | Dairy-Free (DF) | Vegan