

the | Butternut Tree

Set Menus for 10-20 Guests

for private dining room or main dining room groups

Menu A | Choice of 3 appetizers, 3 entrees, and 2 desserts | \$85 per person

Menu B | Choice of 2 appetizers, 2 entrees, and 1 dessert | \$80 per person

Menu selection to be determined a minimum of 7 days prior to reservation date.

Guest orders taken night of reservation.

APPETIZERS

BEEF TARTARE

Pickled Mustard Seed,
Curd Egg Yolk,
Black Pepper Lavash

ROASTED KURI SQUASH

Grana Padano, Almond,
Mascarpone, Black Currant, Herbs

CELERIAC SOUP

Confit Duck Croquette, Candied
Orange, Piment Oil

ENTREES

SABLEFISH

Smashed Edamame, Grilled
Broccolini, Pearl Onion,
St. Germain Sauce

ALBERTA BEEF

7oz New York Striploin,
Garlic Mashed Potato,
Glazed Shallot, Truffle Jus

RISOTTO

Grilled & Crispy Marinated
Artichokes, Wild Mushrooms,
Nutritional Yeast

DESSERTS

COFFEE PAVLOVA

Mascarpone, Dark Chocolate Shavings,
Blueberries, Coconut Crumble

CHOCOLATE

Chocolate Mousse, Almond Tuile,
Blackberry