

POWDER CACHE CHRISTMAS DINNER

Thursday, December 25

4 PM - 9 PM

BEGINNINGS

CHOOSE ONE

WARM MUSHROOM SALAD

Baby Greens, Roasted Butternut Squash, Shaved Manchego,
Candied Pepitas, White Balsamic Vinaigrette

DEVILED EGGS

Lump Crab Meat, Tobiko

BUTTERNUT SQUASH AND PEAR SOUP

Crème Fraiche, Toasted Pecans

ENTREES

CHOOSE ONE

CHICKEN MARSALA

Maple Brined Hald Chicken, Morning Dew Mushrooms, Garlic Roasted Broccolini, Hand-cut Pasta

BISON SHORT RIB

Braised Beets and Cabbage, Mashed Potatoes, Horseradish Crema, Gremolata

WINTER RAMEN BOWL

Char Siu Mushrooms, Roasted Winter Vegetables, Kimchi, Soy Marinated Soft-Boiled Egg,
Coconut-Miso Broth, Nori
(Vegetarian, Vegan upon request)

PORCINI SEARED SCALLOPS

Diver Scallops, Beetroot Risotto, Tarragon Oil, Crispy Leeks

SWEETS

CHOOSE ONE

WHITE CHOCOLATE BREAD PUDDING

460 Milk Bread, Salted Caramel, Mascarpone Whipped Cream

CRANBERRY TART

Pecans, Lemon-Butter Sauce, Crème Fraiche

REEDS ICE CREAM

Winter Seasonal Flavors

\$75 PRIX FIXE

\$25 Children 12 and under

Reservations Highly Recommended 307 353-2300 x 1368

Executive Chef Mr. Kevin

Sous Chef Freeman Scroggie

Parties of 7 or more may be subject to a 20% service charge.

2 Separate Check Maximum Per Party

**Menu items may be ordered undercooked or may contain raw or undercooked ingredients.
Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness