POWDER CACHE

CHRISTMAS DINNER

Friday, December 25

4 PM - 9 PM

BEGINNINGS

CHOOSE ONE

BRUSSELS SPROUT SALAD
Shaved Brussels Sprouts, Roasted Beets, Pomegranate Seeds, Toasted Walnuts
Fresh Goat Cheese, Cranberry Vinaigrette

BACON WRAPPED SAUSAGE
Elk Lil' Smokies, Applewood Smoked Bacon. Brown Sugar, Smoked Paprika

SPICED PUMPKIN SOUP
Crème Fraiche, Candied Pepitas

ENTREES

CHOOSE ONE

SMOKED DUCK BREAST
Huckleberry Gastrique, Sundried Cherries, Farro, Duck Confit, Charred Broccolini

ROAST LEG OF LAMB
Herb Roasted Fingerling Potato, Creamed Spinach, Mint-Rosemary Demiglace

MUSHROOM RISOTTO
Morning Dew Mushrooms, Black Truffle, Peas, Garlic, Parmesan, Morning Dew Pea Shoots

LEMON-CAPER HALIBUT
Braised Leeks, Rutabaga Puree, Brussel Sprouts, Pickled Fennel

SWEETS

CHOOSE ONE

CHOCOLATE-PUMPKIN BREAD PUDDING
460 Milk Bread, Salted Caramel, Whipped Coconut Cream

NEW YORK CHEESECAKE
House Made, Graham Cracker Crust, Huckleberry Compote

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