

SALT

GRADUATION WEEKEND

\$65 per person

(303)444-7258
1047 Pearl Street
Boulder, CO
saltboulder.com

APPETIZER

WARM GOAT CHEESE SALAD

bacon, local greens, sourdough croutons, chives, warm sherry vinaigrette

BRUSSEL SPROUTS

sriracha-lime glaze, beet hummus, pickled onions, almonds

BLISTERED SHISHITOS

miso aioli - lime - maldon sea salt

ENTREES

WOOD FIRED GRASS-FED BEEF SIRLOIN

*crispy fingerling potatoes, roasted garlic aioli,
grilled asparagus, balsamic syrup*

WOOD OVEN ROAST CHICKEN

wild rice, garlic butter snap peas, honey thyme jus

PAN-SEARED GROUPEL

*sweet pea purée, wood-grilled shishitos, snap peas, spinach, crispy gnocchi,
asparagus, citrus miso compound butter*

CRISPY MEATI CUTLET

*breaded animal-free "chicken" cutlet, cauliflower potato mash, sugar snap
peas, morel-porcini gravy*

GNOCCHI BOLOGNESE

*house made gnocchi, grass finished beef and pork, aromatics, san marzano
tomatoes, cream, parmigiano reggiano*

DESSERT

DARK CHOCOLATE CARAMEL TART

dark chocolate, caramel, maldon sea salt, chantilly

RED VELVET CAKE

soft velvety cake, cocoa, vanilla cream cheese

COCONUT RASPBERRY PANNA COTTA

coconut milk, fresh organic raspberries

