

SALT

PARTY DINNER MENU

\$65 per person

APPETIZER

WARM ASPARAGUS SALAD GF, DF

hazel dell mushrooms, spiced pecans, spinach, arugula, bacon sherry vinaigrette

BRUSSEL SPROUTS GF, DF, V+

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

BLISTERED SHISHITOS GF, DF

miso aioli, lime, maldon sea salt

ENTREES

WOOD FIRED GRASS-FED BEEF SIRLOIN GF

potato puree, roasted broccoli, balsamic syrup

WOOD OVEN ROASTED CHICKEN GF, DF

wild rice, roasted carrots, honey thyme jus

PAN-SEARED GROUPER GFO, DFO

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

CRISPY MEATI CUTLET GF, DF, V+

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 V

dark chocolate, caramel, maldon sea salt, chantilly

RED VELVET CAKE V

soft velvety cake, cocoa, vanilla cream cheese

COCONUT RASPBERRY PANNA COTTA GF, DF, V+

coconut milk, fresh organic raspberries

GF = Gluten-Free; DF = Dairy-Free; V = Vegetarian; V+ = Vegan;
GFO = Gluten-Free Option; DFO = Dairy-Free Option

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