



“A tasting of the ranch”

First Course

**Lump Crab Timbale**

Cumin scented blue crab, avocado, and Pico de Gallo

Second Course

**Truffled Potato Leek Soup**

Third Course

**Pan Seared Bison Tenderloin**

Horseradish whipped Yukon Gold potatoes, roasted  
garlic sun dried tomato glace de viande

Fourth Course

**Bittersweet Chocolate Crème Brulee**

candied pork belly and fresh seasonal berries

**Executive Chef Steven M Kohl**

Food & Beverage Manager Katie Kimball  
Executive Sous Chef Chris Shuey & Sous Chef Jason Runkle