



# LONESOME DOVE WESTERN BISTRO

## PRIVATE DINING MENU

# FOUR COURSE SEATED DINNER

\$80 PER GUEST

## FIRST COURSE

*Family Style First Course*

*Select 2 Bites*

Rabbit Rattlesnake Sausage, Potato Crisp, Crème Fraiche

Snapper Ceviche

Hamachi Tostada

Hot Quail Legs

## SECOND COURSE

*Select 1*

Butter Lettuce Salad, Red Chili Buttermilk, Crumbled Goat

Cheese, Spiced Pepitas, Bacon, Pickled Jalapenos

Texas Red Chili, Aged Cheddar, Crisp Tortilla Strips

## THIRD COURSE

*Select 2*

*(For Parties over 20, entrée counts are required 3 days in advance)*

6 oz Garlic Stuffed Tenderloin, Serrano Lime Butter,  
Western Plaid Hash

Duck Ragu, Cavatelli, Ricotta, Citrus

Blackened Snapper, Seasonal Succotash, Pan Jus

Chile Relleno, Roasted Vegetable Hash, Manchego,  
Black Bean Emulsion

*Choice of 2 Family Style Sides*

Yukon Gold Mash

Crispy Cauliflower, Truffle Fondue

Beet Homefries

## FOURTH COURSE

Ancho Chile Chocolate Cake, Whipped Cream

Housemade Cheesecake with Seasonal Fruit Compote

## ENHANCED ENTRÉE SELECTIONS

*+7 per guest*

Elk Loin, Seasonal Mushrooms,  
Salsify

Antelope Short Rib, Herb Salad,  
Pickled Peppers

## ENHANCED SIDES

*+\$3 per guest*

Truffled Mac 'n Cheese with  
Crispy Artichokes

Burnt Carrots, Goat Cheese,  
Local Honey

Add Additional Sides  
+2pp



# THREE COURSE SEATED DINNER

\$65 PER GUEST

## FIRST COURSE

*Select 1*

Romaine Salad, Anchovy Lime Vinaigrette, Roasted Garlic Croutons, Grana Padano

Texas Red Chili, Aged Cheddar, Crisp Tortilla Strips

## SECOND COURSE

*Select 2*

*(For parties over 20, entrée counts are required 3 days in advance)*

Crispy Chicken Thigh, Grilled Lemon Jus, Crisp Olives, Salad

6 oz Filet, Serrano Lime Butter, Asparagus

Pan Seared Branzino, Seasonal Succotash, Pan Jus

Chile Relleno, Roasted Vegetable Hash, Manchego, Black Bean Emulsion

*Choice of 2 Family Style Sides*

Yukon Gold Mash

Crispy Cauliflower, Truffle Fondue

Beet Homefries

## THIRD COURSE

*Select 1*

Ancho Chile Chocolate Cake, Whipped Cream

Housemade Cheesecake with Seasonal Fruit Compote

## ENHANCED ENTRÉE SELECTIONS

*+9 per guest*

Elk Loin, Seasonal Mushrooms, Salsify

Antelope Short Rib, Herb Salad, Pickled Peppers

## ENHANCED SIDES

*+3 per guest*

Truffled Mac `n Cheese with Crispy Artichokes

Burnt Carrots, Goat Cheese, Local Honey

*Add Additional Sides*

*+2 per guest*



# DINNER BUFFET

**\$58 PER GUEST**

House Focaccia and Cornbread

Romaine Salad, Anchovy Lime Vinaigrette, Roasted Garlic Croutons, Grana Padano

*Choice of 2 Proteins*

Crispy Chicken, Lemon Jus

Sliced Tenderloin, Demi Glace

Roasted Salmon, Pan Sauce

Yukon Gold Mash

Seasonal Vegetable

## **ADD DESSERT**

*+3 per guest*

Seasonal Fruit Tartlets

Ancho Chocolate Tartlet

Housemade Cheesecake Bites

## **ENHANCED SIDES**

*+2 per guest*

Truffled Mac `n Cheese with Crispy Artichokes



# COCKTAIL RECEPTION

## TRAY PASS APPETIZERS

*Selection of 2 - \$11 pp*

*Selection of 3 - \$16 pp*

Avocado Toast

Snapper Ceviche

Olive Tapenade

Lobster Hushpuppies

Rabbit Rattlesnake Sausage, Potato Crisp, Crème Fraiche

Elk Foie Gras Slider, Blueberry Jam + *\$2 per guest*

Hamachi Tostada, Yuzu, Cilantro, Bacon, Serrano + *\$2 per guest*

## RECEPTION DISPLAYS

Seasonal Vegetable Crudite, Red Chili Buttermilk - *\$8 per guest*

Local Cheese & House Charcuterie, House Escabeche - *\$13 per guest*

Shaved Prime Rib Station, Silver Dollar Rolls,  
Horsey Cream Sauce - *\$13 per guest*

## DESSERT DISPLAY

**\$6 PER GUEST**

Lemon Cookies

Cheesecake Bites

Mini Ancho Chile Chocolate Cakes

Seasonal Fruit

# PRIVATE BAR PACKAGES

**\*\*Available for Special Events with Private Bars\*\***



