Cocktail
A Fool’s Paradise
Vodka, amaretto, orange juice, sprite, raspberry chambord purée

Hors D’oeuvres
Pastry Spoon In Hand
Lobster salad, charred scallion aioli, sun dried tomato, capers
Jester’s Carriage Wheel
Savory cinnamon roll with butternut squash jam, brie, roast turkey, rosemary
Parmesan Popsicle
Parmesan mousse, salted walnuts, balsamic reduction

Appetizer
Tuna Wellington
Tuna puff pastries, spinach cream cheese, tomato jam, watercress pesto,
mushroom duxelles
Casteller Cava Brut Rose

Salad
Not Tuna Carpaccio
Compressed watermelon, arugula, artisan lettuce, ricotta salata, slab bacon, pepitas
pea shoots, rhubarb vinaigrette

Entree
Medieval Lamb
Merguez-spiced Colorado lamb, fire roasted roots, tallow greens, spinach, kale, charred pearl onions,
red wine reduction
Lyeth Red Blend Bordeaux

Dessert
Beetroot Brownie
Cinnamon streusel, chocolate glaze, candied mint leaves, espresso pudding, assortment of berries